

Vol. 75

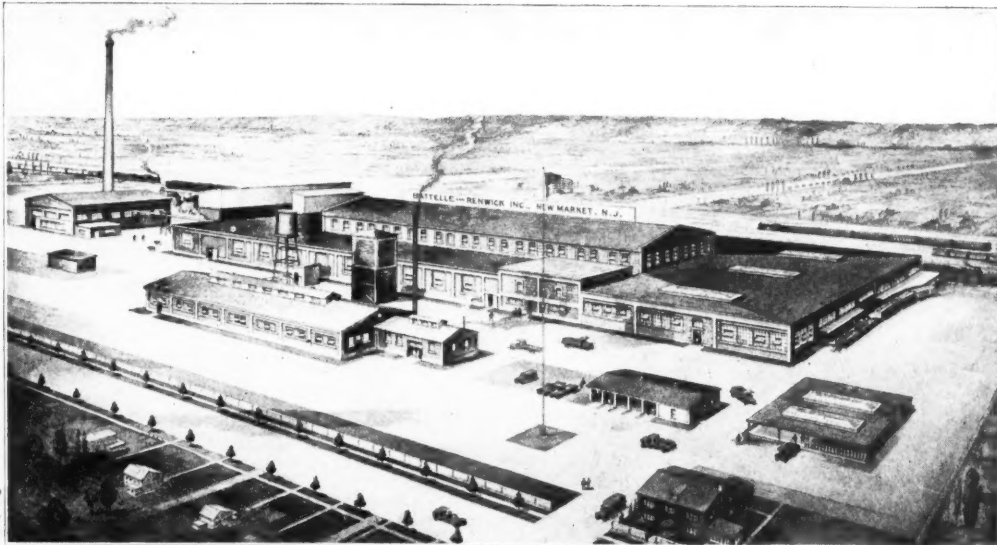
THE NATIONAL PROVISIONER

No. 4
LIBRARY
26 2
culture

CHICAGO AND NEW YORK

Copyright, 1926, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

JULY 24, 1926



New fireproof refinery built in 1925

NIAGARA BRAND

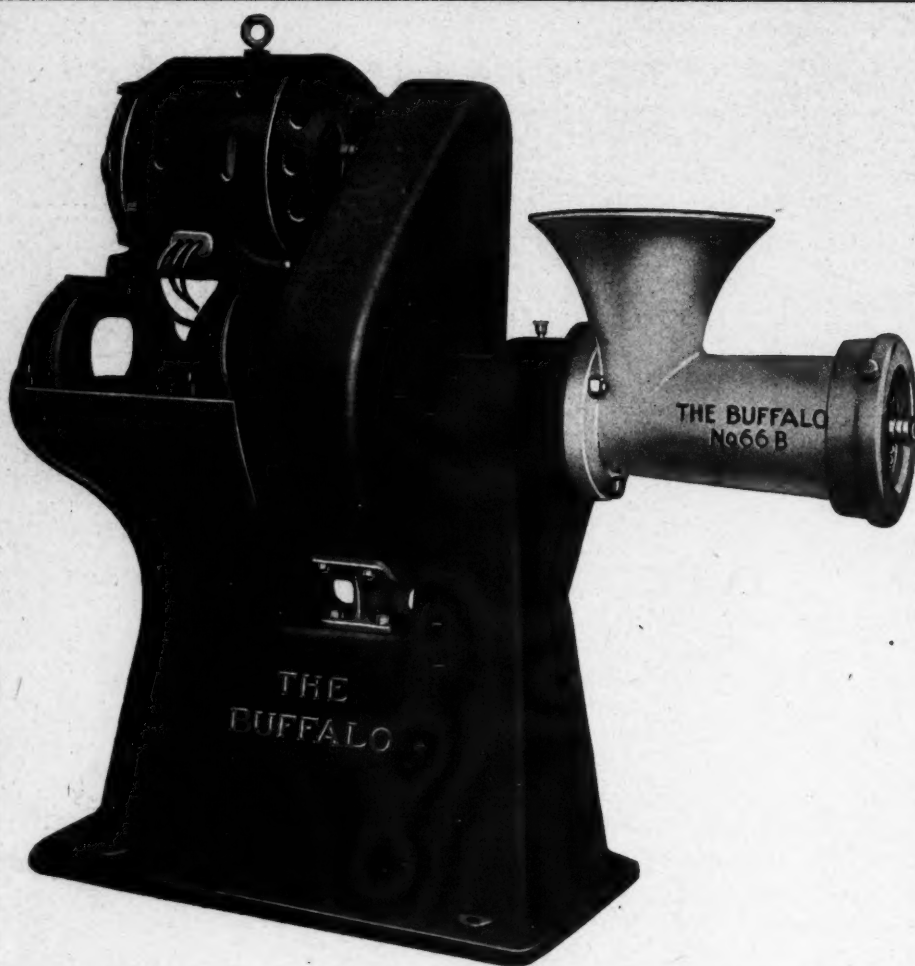
Genuine double refined Saltpetre
(nitrate of potash), double refined
Nitrate of Soda and refined Nitrite
of Soda. All complying with re-
quirements of the B. A. I.

BATTELLE & RENWICK, INC.

Established 1840

80 Maiden Lane

New York City, N. Y.



The
New
"Buffalo"
Grinder

6000 lbs. in 57 minutes

is the quantity of pork one man ran through the 3/16" hole plate of the "BUFFALO" without heating the bearings or meat.

Meat run through the fine plate of the "BUFFALO" Grinder is equal to meat run through other machines twice. That's why the "BUFFALO" saves 50% in time, labor and power—increases production 100%.

Bearings in the "BUFFALO" Grinder if properly lubricated will not heat due to the special device on this machine which prevents meat or meat juices from leaking into the bearings and oil from leaking out of the bearings into the meat.

The "BUFFALO" Grinder is also being used successfully for cutting Fats with Rind on. Cuts 6,000 lbs. of Fat with rind in one hour. Requires only 20 horsepower.

Write for particulars and names of satisfied users.

JOHN E. SMITH'S SONS CO.

*Mfrs. of "BUFFALO" Silent Cutters, Grinders,
Mixers and Stuffers*

50 Broadway,
Buffalo, N. Y.

Douglas Wharf,
Putney, London, England

4201 S. Halsted St.,
Chicago, Ill.

"Buffalo"

Sausage Making Machinery
Entirely Satisfactory
Wherever installed

READ

copy of letter just received
from Crawford Sausage Co.,
of Chicago, Ill.

Chicago, Ill.
June 24, 1926.

Gentlemen:

After using your 43-B Silent Cutter, 700# Mixer and 66-B Grinder for the past year, we want you to know how satisfactory these machines have been.

We have been able to turn out the finest grades of Sausage with the least expense and have had no trouble whatsoever.

Will be glad to have you refer prospective buyers to us.

Yours truly,

CRAWFORD SAUSAGE CO.

Write for large list of users and
testimonial letters.



Direct Factory
Branches or
Affiliated
Representatives
in 65 cities

*Albany
*Allentown
*Altoona
*Atlanta
*Atlantic City
*Baltimore
*Binghamton
*Boston
*Brenx
*Brooklyn
*Buffalo
*Camden
*Canton, Ohio
*Charlotte
*Chester
*Chicago
*Cleveland
*Columbus
*Cumberland
*Dallas
*Denver
*Detroit
*Erie
*Fall River
*Fresno
*Harrisburg
*Indianapolis
*Jersey City
*Lawrence
*Los Angeles
*Memphis
*Miami
*Newark
*New Bedford
*New Haven
*New York
*Norfolk
*Oakland
*Paterson
*Philadelphia
*Pittsburgh
*Providence
*Reading
*Richmond
*Rochester
*Sacramento
*San Diego
*San Francisco
*San Jose
*Schenectady
*Scranton
*Shamokin
*Springfield
*St. Louis
*Stockton
*Tampa
*Trenton
*Washington
*West Palm Beach
*Wheeling
*Wilkes-Barre
*Williamsport
*Wilmington
*Worcester
*York

Keep this question of truck hours in mind

BY "TRUCK HOURS" we mean that proportion of the working day that a motor truck is actually moving or delivering a paying load.

Autocar Motor Trucks increase "Truck Hours" in two ways:

1. The distinctive Autocar short wheelbase handiness saves two minutes here, three minutes there by handling quicker in traffic, and by maneuvering more easily in all cramped places.
2. When repair work is necessary the Autocar system of factory branches is the most efficient truck service organization that exists.

Thousands of Autocar owners in every line of business can tell you how Autocars have lengthened "Truck Hours" for them.

The Autocar Company, Ardmore, Pa.

ESTABLISHED 1897

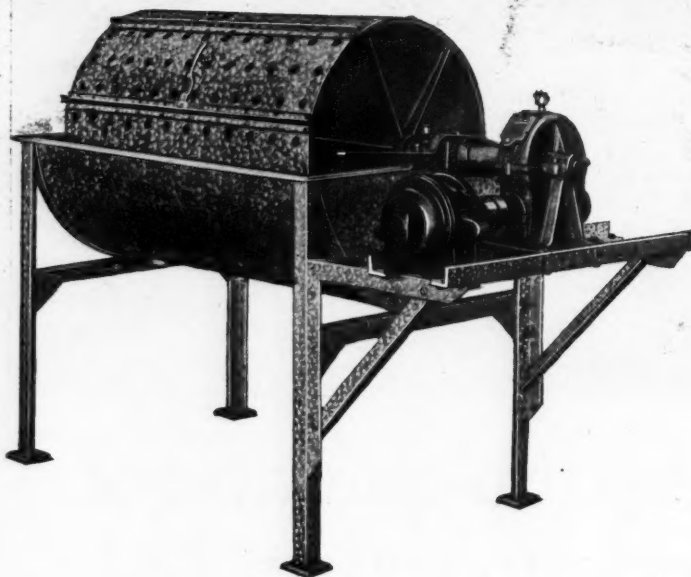
Branches in 50 Cities

Autocar Trucks

*Indicates Direct Factory Branch

THE NATIONAL PROVISIONER, VOL. 75, No. 4. Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.
Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.
Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00.

Sausage Smoke Stick Washer No. 103



Motor driven.

Also made for belt drive.

This washer requires only $\frac{3}{4}$ H.P. motor and is therefore very inexpensive to operate. Almost noiseless. The heads are of cast iron; the cylinder, 30" in diameter, is made in length to suit sticks.

Floor space, 4x7 feet.

Height, 4 feet.

Weight, 850 pounds.

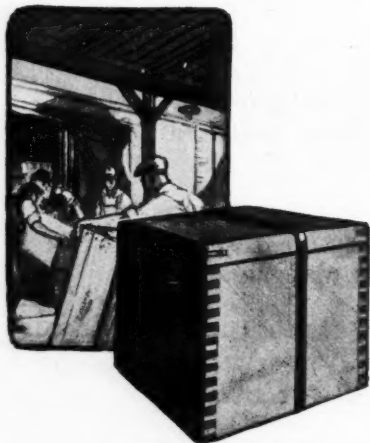
Ham cloths can also be washed in this machine.

B. F. NELL & COMPANY

620 W. Pershing Road

Chicago, Ill.

Manufacturers of Equipment and Supplies for the Meat Industry



Do Shipping Losses Cut Your Profits?

Is a large part of your overhead tied up in expenses brought about through the loss of perishable and semi-perishable goods in transit?

Then let us show you how to reduce these losses through the use of Balsa Boxes—the container made from wood that is lighter than cork, strong as pine, complete insulation against both heat and cold.

Prices quoted on boxes made according to your own specifications. See addresses given here.

Baltimore
Boston
Buffalo
Cincinnati

St. Louis

Langdon, D. C.
Peekskill, N. Y.
San Francisco
Seattle

THE FLEISCHMANN TRANSPORTATION COMPANY

Balsa Box Department

New York
699 Washington Street

Chicago
327 So. La Salle Street



There doesn't need to be an odor around your plant!

You don't need to have your neighbors complaining to the Board of Health asking that the odor nuisance be eliminated.

You don't need to fear an injunction restraining your operation because of noxious odors.

The Henderson and Haggard Chlorine Process of deodorization offered exclusively by this organization will eliminate any objectionable odor from Packing Plants, Slaughter Houses, Rendering Works or similar establishments.

Scores of successful installations are in operation—and the process will be installed on trial at any plant. If it doesn't destroy the objectionable odors, the apparatus will be removed without cost to the operator!

How's that for confidence?

Can't we send one of our engineers to see you?

WALLACE & TIERNAN CO., INC.

Manufacturers of Chlorine Control Apparatus

NEWARK, NEW JERSEY





Use this package because of its advertising value. Use it for your sausage meat. It does more than keep the product fresh and clean—it carries your name and trade-mark directly into the home. It proves your most effective advertisement. Used by the leading meat packers and retailers.

The Package
That Sells Its
Contents—

KLEEN KUP

Mono Service Co.
NEWARK NEW JERSEY



PLATTER TRUCK NO. 99

An exceptionally handy truck for meat markets.

Length 52" Height 60" 8" between shelves
Width 24" Weight 400 lbs.

MARKET FORGE CO.

EVERETT, MASS.

Making Trucks and Racks Since 1897

Write for our catalog

KRAMER

Improved

**Hog Dehairing
Machines**

L. A. KRAMER CO.,
111 W. Jackson Blvd., Chicago

Open the Slide—Meat Discharges

that is the simple method of
the self-discharging new

Perfection Silent Cutter



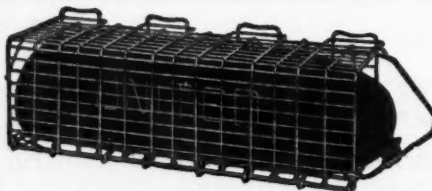
The Perfection Silent Cutter

There are no cumbersome gears, shafts, levers, or other mechanical devices to manipulate. Just open the gate and meat discharges into the truck underneath.

Why not investigate this new Silent Cutter now?

R. T. Randall & Co.

331 and 333 N. Second St., Philadelphia, Pa.



The "United" Improved Sausage Mold

Identify your product by using the improved patented clasp lettering mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.

Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.

United Steel & Wire Co.
Battle Creek, Mich.
Atchison, Kans.



The "UNITED" produces uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

LAYNE GRAVEL WALL WELLS

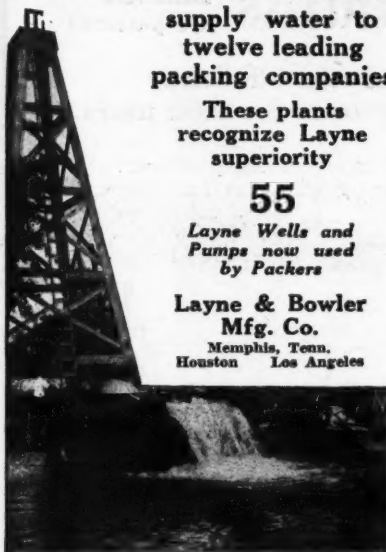
supply water to
twelve leading
packing companies

These plants
recognize Layne
superiority

55

Layne Wells and
Pumps now used
by Packers

Layne & Bowler
Mfg. Co.
Memphis, Tenn.
Houston Los Angeles



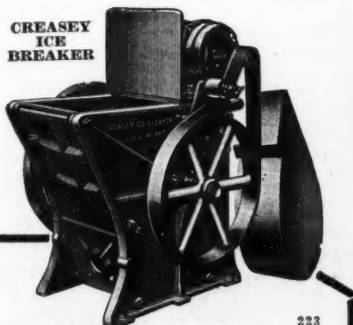
Write us for informa-
tion and prices on

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter
Calvert Bacon Skinner
United Improved Sausage Molds
Monel Metal Meat Loaf Pans
Adelmann Ham Boiler
Jelly Tongue Pan
Maple Skewers
Knitted Bags

Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

CREASEY
ICE
BREAKER



223
CLEAN ICE without dirt and wood
splinters is produced by the Creasey
Ice Breaker. Cutter knives last longer
with fine, uniformly broken ice, and out-
put is increased. Breaker can be set
where most convenient, as it comes com-
plete with driving motor.

COCHRANE CORPORATION
3139 N. 17th St., Philadelphia, Pa.

Is Your Stuffer Leaking?

Go and inspect them in your sausage
room. Convince yourself how much
leaky stuffer pistons are costing you in
labor, time, annoyance, waste meats,
and actual money!

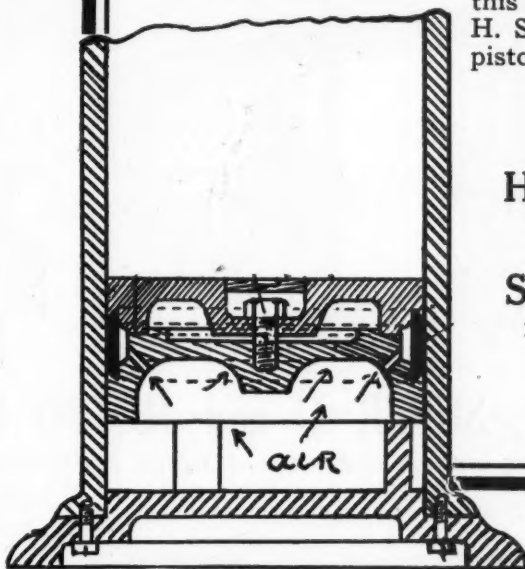
Then remember that the

H. S. Superior Stuffer Piston

is guaranteed to be leak and

Fool Proof

Why not write us for more details of
this simple
H. S. patented
piston?



Van
Hooydonk
&
Schrauder

P. O. Box 67
Monroe,
Mich.

Our Ham Stockinetted Knitted Bags

used in smoking Hams, add to
the appearance of your product
—insure cleanliness and save
labor.

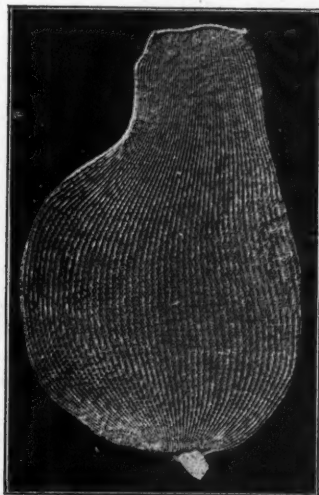
Details and prices furnished upon
request.

FRED C. CAHN

305 W. Adams St., CHICAGO

Selling Agent,

The Adler Underwear &
Hosiery Mfg. Co.



Ham.

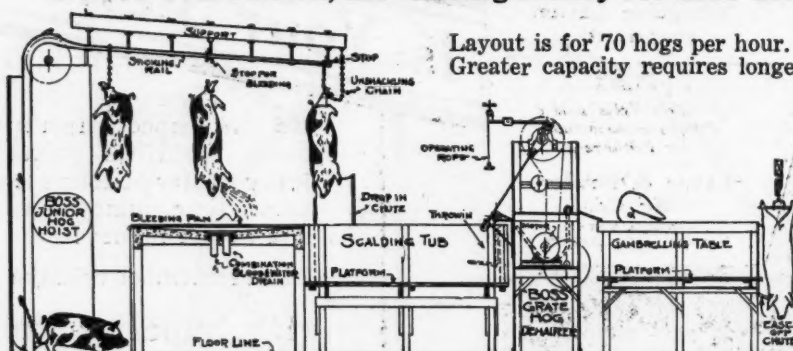
**"BOSS" Senior
Jerkless
Hog Hoist**



"BOSS" Hog Killing Outfits

**Hoist and
Dehairers
are patented**

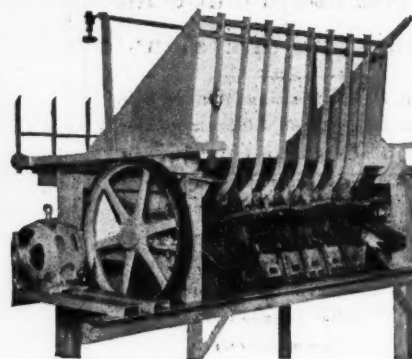
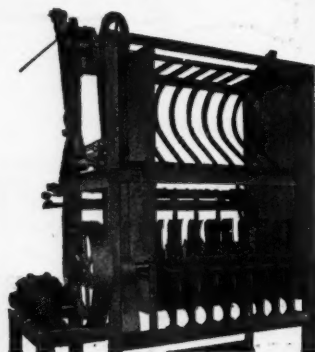
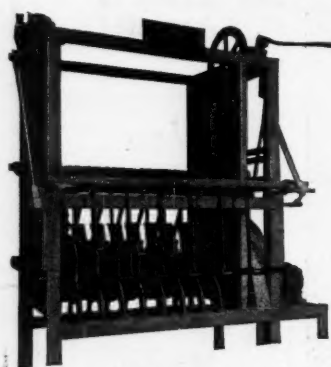
**World's fastest, most economical and efficient.
Wherever installed, are making money for their users.**



"BOSS" Hog Dehairers. Clean Hogs the cleanest, fastest and cheapest

**Grate Style with power
Hog Throwin and Hog Throwout**

**Baby Style with hand
Hog Throwin and Hog Throwout**



"BOSS" U, SUPER U and JUMBO HOG DEHAIRERS

for largest capacities—up to 1,000 hogs per hour

Belt Scrapers and Bars convey hogs through machine.



Jumbo Dehairer with
Control Discharge Door

Door holds hogs in the machine until they are absolutely clean.



To sell you the Dehairer most suitable for your business, state how many hogs you want to clean per hour and their average weight.

THE CINCINNATI BUTCHERS' SUPPLY CO.

**CHICAGO BRANCH
3907-11 S. Halsted St.**

**Killing
Outfits**

**Manufacturers
"BOSS" Machines**

**Sausage & Rendering
Outfits**

**Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO**



Time to Think— of Sausages and Cellophane

ENTERPRISING meat packers who are now giving thought to more profitable presentation of their fall and winter specialties, will do well to consider Cellophane for the touch of individuality and attractiveness so essential to appetizing foodstuffs.

With the goodness of your sausage, bacon and other seasonable products clearly revealed through a wrap of transparent Cellophane, no better proof of quality of product need be asked. And besides the touch of unmistakable quality, Cellophane adds, as well, the protection which permits proper display without fear of contamination, dust or handling.

Send for an interesting, illustrated booklet, "Your Product in a Show-Case of Its Own," describing this unusual wrapping material, its advantages and uses.

DU PONT CELLOPHANE CO., Inc.

Sales Offices: 40 West 40th Street, New York City

Plant and Executive Offices: Buffalo, New York

Canadian Agents:

WM. B. STEWART & SONS
Limited

64 Wellington St., W., Toronto, Canada

Du Pont Cellophane is an unusual material, patented and trademarked, used for wrapping and many other purposes. It is absolutely transparent, strong, flexible, grease- and oil proof, dust- and air-proof, pure enough to eat and is not inflammable. Available in different thicknesses of clear transparent, also in colored and embossed.

DU PONT CELLOPHANE

REG. U. S. PAT. OFF.

Godchaux's CURING SUGAR

*Tested by the Department
of Research, Institute of
American Meat Packers*

Try it! Test it! Once used,
it becomes your standard

ASSURES

*Quality Product
Uniformity of Cure
Material Saving in Cost*

PRICE

In 100 lb. Bags.....\$5.20
per cwt. f.o.b. Reserve, La.
In 250 lb. Bags.....\$5.10
per cwt. f.o.b. Reserve, La.

Subject to usual sugar trade terms of
2 per cent cash discount.

*Specially prepared for the
Meat Industry in the mod-
ern Sugar Refinery of*

GODCHAUX SUGARS, INC.

Godchaux Building,
NEW ORLEANS, LA.

Let us have your inquiries. Delivered
prices, both carloads and less than
carloads, quoted on request.

OAKITE CLEANS

better—cheaper—faster

THERE is an easy, quick way
for superintendents and pur-
chasing agents of packing plants
to find out how to clean ham
boilers, ham racks, trimming
tables, meat choppers, floors
and equipment better, cheaper
and faster. Simply ask to have
one of our service men call. He
will demonstrate, under actual
working conditions. Then com-
pare results. A post card to us
will bring him to you. No cost
or obligation.

OAKITE

Industrial Cleaning Materials and Methods
OAKITE IS MANUFACTURED BY OAKLEY CHEMICAL CO.
104 THAMES ST. NEW YORK N.Y.

The Calvert Bacon Skinner

The Calvert bacon skinning machine is designed for
taking the skin off the smoked breakfast bacon for slicing
purposes.

The great advantage of this machine is the rapid skin-
ning of the bacon, and the great saving in waste.



One man can skin with this
machine, in an hour, more than
two men can skin by hand in a
whole day. When skinning by hand it is impossible to get
all the fats from the rind, and the machine takes this off
perfectly clean. There is a saving of at least from 3 to
5% waste fat which is left on the rind by performing the
operation by hand.

The Calvert Machine Co.

1606-1608 Thames St.

Baltimore, Md.

BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette
Cloth and Bags for Covering Meat
WRITE US FOR INFORMATION AND PRICES

Wynantskill Mfg. Company

TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 360 N. Michigan Ave., Chicago, Ill.

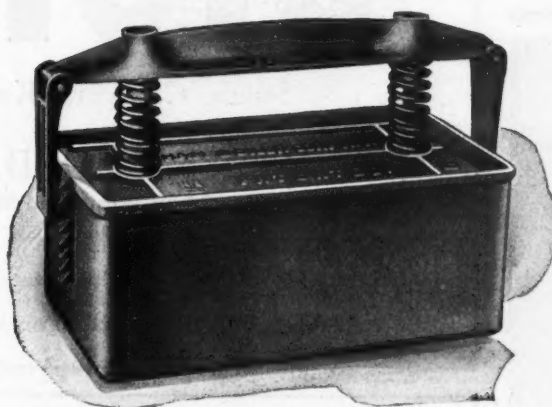
PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

A Good Investment

An outlay for Adelman Ham Boilers is not an expense but an investment. The saving in shrinkage and superior product with resultant increased sales proves this.

Leading packers and provisioners continue to equip with them exclusively. There must be a reason.



Made in oval and square shapes

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.



A commercial product of highest quality.
Manufactured especially for the refrigeration trade.

Booklet on Alkalinity—Ammonia Leaks
—Corrosion and Complete Refrigeration Table on request.

Stocks in principal Commercial Centers

THE DOW CHEMICAL COMPANY
Midland Michigan
NEW YORK SAINT LOUIS

MATHIESON Chemicals

Anhydrous Ammonia
Aqua Ammonia
Caustic Soda
Soda Ash
Liquid Chlorine
Bleaching Powder

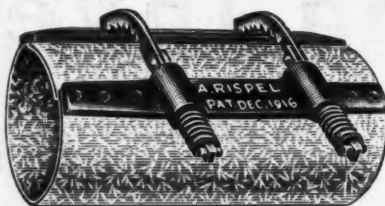
THE MATHIESON ALKALI WORKS, Inc.
230 PARK AVE., NEW YORK CITY

CHICAGO CARLETON

Deal Direct with the Manufacturer

When You Write
The Advertiser
Mention
THE NATIONAL PROVISIONER

Automatic Spring Cylinder Ham Retainer



Made of Monel Metal,
galvanized or tinned sheet metal.

This ham retainer is constructed with springs that take up shrinkage while boiling. Saves shrinkage and makes solid hams. No repressing necessary. Hams hold together in any warm climate.

Write us today for prices

A. Rispel & Company

Manufacturers of all types and sizes of ham retainers

1617 North Winchester Ave., Chicago, Ill.

For Highest Quality

"DICK'S"

Steels, Cleavers, Knives, etc.

ALBERT JORDAN CO.

20-26 West 22nd Street
NEW YORK

Sole agents in the United States and Canada for
PAUL F. DICK, Esslingen a. N., Germany

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, and onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
NEW YORK

Wilmington, Calif.

Beef Bungs



Let us quote you on
Single Tierce or Carload Shipment

Satisfaction assured at current market prices

ESTABLISHED 1853

THE BRECHT COMPANY

NEW YORK

HAMBURG

BUENOS AIRES

ST. LOUIS

MANUFACTURERS
Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCT CO.

West Philadelphia Stock Yards
30th and Race Streets

Philadelphia, Pa.

MANUFACTURERS
Beef, Sheep and Hog Casings
all Descriptions
Beef Wessands a Specialty
IMPORTERS OF
High Grade Hog and Sheep
Casings

SHEEP	HOG	BEEF
CASINGS		

Importers - Manufacturers - Exporters

CALIFORNIA BY-PRODUCTS CO.

Main Office Eastern Branch
995 Market St. 461 Eighth Ave.
SAN FRANCISCO NEW YORK

NEW YORK BUTCHERS' SUPPLY CO., Inc.
**SAUSAGE CASINGS AND
SUPPLIES**
513 Hudson St., NEW YORK, N. Y.

PHONE GRAMERCY 3665
Schweisheimer & Fellerman
IMPORTERS and EXPORTERS OF
Sausage Casings
Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St., New York, N. Y.

Tel. Rhinelander 4817
THE AMERICAN CASING CO.
Importers and Exporters
SAUSAGE CASINGS and SPICES
401-3 East 68th St. New York City

Los Angeles Casing Co.
714-16-18 Ducommun Street
LOS ANGELES, CALIFORNIA
Sausage Casings

Hammett & Matanle
CASING IMPORTERS
25 & 24 ST. JOHN'S LANE
London, E.C.1.
Correspondence Invited

The Irish Casing Co.
Manufacturers, exporters, importers
SAUSAGE CASINGS
Arbour Hill, Dublin, Ireland
Sheep Casings a Specialty

W A N T E D
TANKAGE—All Grades
GEO. H. JACKLE
40 Rector St. New York

BECHSTEIN & CO., Inc.

SAUSAGE CASINGS

CHICAGO: 723 West Lake Street
LONDON: 5 St. Johns St., Smithfield, E. C.

NEW YORK: 50 WATER STREET
Telephone Whitehall 9328

OPPENHEIMER CASING CO.

New York
London
Hamburg
Sydney

Importers and Exporters of
SAUSAGE CASINGS
CHICAGO, U. S. A.

Toronto
Wellington
Buenos Aires
Tientsin

M. BRAND & SONS

SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO.

Sausage Casings

Chicago, 2700 Wabash Ave.
Hamburg 8—Luisenhorf

London, 47 St. John St., Smithfield
73 Boucott St., Wellington

96-100 Pearl St., New York

SAYER & COMPANY, Inc.

Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

EARLY & MOOR, Inc.

Importers **SAUSAGE CASINGS** 139 Blackstone St.
Exporters Boston Mass.

"The Skins You Love to Stuff"

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

Massachusetts Importing Company

Importers **HIGH GRADE SAUSAGE CASINGS** Exporters

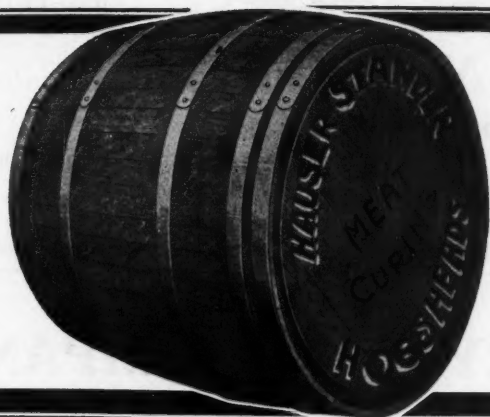
*Direct Importers of Russian, Persian, Chinese Sheep
and Hog Casings* BOSTON, MASS. U. S. A.

Cudahy's Selected Sausage Casings
Hog · Beef · Sheep

CAREFULLY
CLEANED

UNIFORMLY
SELECTED

The Cudahy Packing Co. U.S.A. III W. MONROE ST. CHICAGO, ILL.



In 1870

Some of our standard 1500-pound capacity curing hogsheads were installed in a large packing plant—many have been added since—but the original ones are still there—and if you read the specifications, you'll realize why they are the "standard" in the industry.

SPECIFICATIONS: Staves: Made from quartered white oak, 1" thick before dressed.

Bottoms: Made from pine, 1½" thick when dressed.

Hoops: 5 galvanized hoops, 2" wide, No. 14 gauge.

Capacity: 700 lbs. to 1,500 lbs.
Size: Standard 1,500-lb. hogshead, 41½" staves, 45" bilge diameter.

Hauser-Stander Tank Co.

Spring Grove and Ammen St.
CINCINNATI OHIO

THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
HAMBURG

LONDON
WELLINGTON

Patent Casing Company

617-23 W. 24th Place, Chicago, Ill.

The Pioneer of Sewed Casings

Our Specialties:

Sewed Beef Casings

Sewed Hog Bungs

Sewed Bladders

Manufactured Under Sol May Methods

REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.
CHAUNCEY, NEW YORK

SAN FRANCISCO SALT REFINERY
SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 111 W. WASHINGTON ST.



CASINGS PRODUCE CO., Inc.
80½ Pearl St. New York City
Tel: Whitehall 7916-7917-7918

*Cleaners and Importers Sheep
and Hog Casings*
E. E. SCHWITZKE, Pres.

Colored Sausage

is positively
harmless if the
manufacturer fol-
lows the method
approved by the
B.A.I. and uses
Certified Color.

T. E. HANLEY & CO.
U. S. Yards, Chicago

*Distributors of
Certified colors
prepared exclusively
for Sausage Makers*

**Standard 1500-lb.
Ham Curing Casks**



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET Importers and Exporters CHICAGO

THE DRODEL CO., Inc.

Import **Sausage Casings** Export
336 Johnson Ave. Brooklyn, N. Y.

J. H. BERG CASING CO.

Importers **Sausage Casings** Exporters
946 W. 33rd St. Chicago, Ill.

F. M. Ward J. Schnell
Sewed Casings Exclusively

National Specialty Co.
61 E. 32nd St. Chicago, Ill.

Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS

Cotton Costs Less than Casings

and our sanitary, clean Sausage Bags for
Bolognas, Luncheon Rolls and Minced Ham
cost less and look better.

May we submit samples?

Central Bag & Burlap Co.

Importers and Manufacturers

4523 S. Western Blvd. Chicago, Ill.

Bags for fertilizer, tankage, beef, pork, and mutton; also Ham and
Bacon Slips, Barrel Tops, Sheelings, Beef and Butter Cloth,
Wrapping Burlap, etc.

Order After Order

Comes rolling in from those who have Ridgway Elevators.

The man who has had Ridgway Elevators in his plant has found out a thing or two.

He knows what it means to have uninterrupted elevator service.

You don't.

Nothing can put the Ridgway Elevator out of the running but the boiler blowing up.

And when the old boiler lets go you will not need any other elevator! Not just then, at any rate.

The best engineers all over the land are using Ridgway Elevators and operating them by Steam or Electricity.

And getting perfect elevator service.

Here are 21 of our thousands of similar big concerns who say Amen to this half page weekly preachment.

Standard Oil Co.
Cluett, Peabody & Co.
H. J. Heinz Co. ("57")
Crane & Co. (Dalton)
Packard Motor Car Co.
Wilson & Co.
United Gas Imp. Co.
Larkin & Co. (Buffalo)
General Electric Co.
Penn. R.R.

International Harv. Co.
Standard Underground
Cables Co.
John Wanamaker
John Morrell & Co.
Christie Brown & Co.
(Toronto)
Firestone Tire & Rub. Co.
Consolidated Gas Co.
(N. Y.)

Remington Typewriter Co.
Lukens Steel Co.
Procter & Gamble Co.
(Ivory Soap)
E. I. Du Pont de Nemours
& Co.
United States Gov't.
Sears, Roebuck & Co.
United States Steel Co.
Westinghouse Elec. Co.

As a matter of fact all factory and plant successes

"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

Elevator Makers to the folks who know

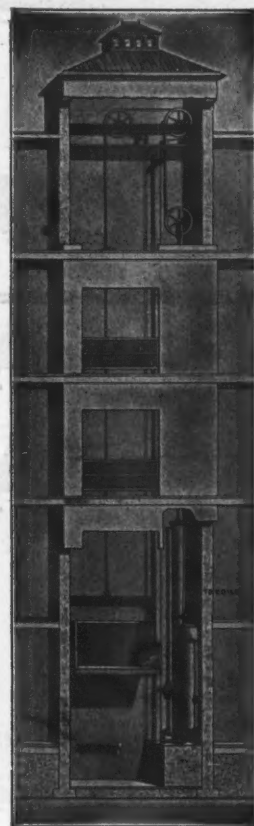
COATESVILLE, PA.



Double Geared



Direct Acting



The "Enterprise" No. 1156 Chops 3,000 Pounds an Hour

For the sausage maker or packer who desires this capacity, here is the ideal chopper.

The distance from ring to floor is 26½ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

The No. 1156 is economical to operate and high in production efficiency.

Four plates furnished with each machine, one fine, one medium, one coarse, and one knife for cutting fat. Also three knives and one fat knife.

No matter what your chopping problems may be "Enterprise" experts can help you.

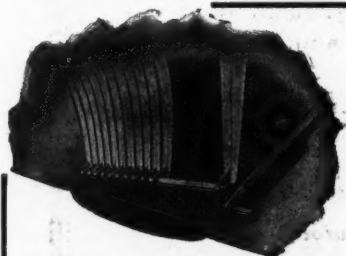
Our fifty years' experience is at your disposal.

Send for catalog showing the entire "Enterprise" line.



THE ENTERPRISE MFG. CO., OF PA.,
Philadelphia, U. S. A.

No. 1



No key, nothing to unscrew. Just slip them in place and they stay there until you want to take them out, and that is just as easy.

A COMPLETE VOLUME

of 26 issues of The National Provisioner can be easily kept for future reference to an item of trade information or some valuable trade statistics by putting them in our

NEW MULTIPLE BINDER

which is as simple as filing letters in the most ordinary file. The New Binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The Binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handsome addition to your library.

We want every subscriber of The National Provisioner to keep their copies from becoming lost or mutilated and are therefore offering you this New Multiple Binder at cost. Send us your name and address with \$1.50 and we will send the Binder, all charges prepaid.

Send your order to-day, to

THE NATIONAL PROVISIONER

**OLD COLONY
BUILDING**

CHICAGO, ILL.

Armour's

ANHYDROUS AMMONIA

*—Now—
Produced
at
New
Plant
at
Niagara Falls,
New York*

*Send your orders to Ar-
mour and Company
Branch located in your
vicinity, or to Main
Office, Chicago, Illinois.*

Our Anhydrous Ammonia is manufactured at new plant now located at Niagara Falls, New York.

Of all the processes employed in the manufacture of Anhydrous Ammonia that used in the manufacture of ours, is the latest and the best.

Contamination, present in Ammonia manufactured under the old method, is not to be found in our new product. Do not be misled by statements to the contrary.

We guarantee our Anhydrous Ammonia to be free from moisture, and impurities that prevent maintenance of desired low temperatures, and is sold subject to consumer's test before attaching cylinder to machine.

*You want and need the Best Am-
monia. We have it! Stocks of 50
lb., 100 lb., and 150 lb. cylinders
carried in all large distributing
centers.*

ARMOUR AMMONIA WORKS

Owned and Operated by

ARMOUR AND COMPANY

GENERAL OFFICES, CHICAGO

THE NATIONAL PROVISIONER

Copyright, 1926, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the post office at Chicago, Ill., under the act of March 3, 1879.

Vol. 75

Chicago and New York, July 24, 1926

No. 4

Have You Paid Too Much Income Tax?

Some Things You Should Know About Repairs and Replacements in Order To Avoid Trouble with Tax Return

Why pay more income tax than the law requires?

Many business men do this because they are not fully informed of deductions they may take.

Sometimes repairs are made in a plant that the owner feels must be regarded as a "replacement," and therefore not deductible on the tax return. But many repairs that are on the border line or replacements are deductible.

When there is a question as to whether work done can be regarded as a repair, but the owner feels it should, then it is deducted from the return, and a full and complete explanation made at the time the return is filed.

For example:

In a recent decision such work as shoring up and substituting concrete supports for rotting piles to avoid collapse of a building was regarded as repairs, and thus deductible. Many owners would consider such work replacement, and enter it accordingly on their tax return.

Pays to Study These Points.

One way to save money on the tax return is to carefully study the difference between repairs and replacements—and when in doubt seek advice!

Many on the border line can be deducted. The line of distinction is not clear, and it is better to make a deduction, with an explanation, than to pay the tax and take a chance on the government giving a refund.

Many meat men do not allow for proper depreciation of property and equipment. A definite deduction on these is allowable, and the business man should always be informed of the deduction he can take.

Sometimes the life of a building is not so long as the depreciation rate of 2 per cent annually would indicate. Should office, store or plant buildings be located in a section that has outgrown

the particular building in question, a depreciation as high as 2½ per cent annually has been allowed, when satisfactory explanations are made.

Should Have Full Explanation.

Don't forget that it is easier to get a deduction when accompanied by an explanation, than it is when the deduction is taken without explanation, and the tax bureau must ask for it.

When a study of the tax returns filed last March indicates that more has been paid than is required, such overpayment can be applied against the next installment of the income tax return. It is more satisfactory to do this than to file a claim, and wait until the machinery of government moves to give a refund.

If tax payment has all been made at one time, the only redress is to file claim.

When deduction is to be made, an amended return should be filed at the time credit is taken on the tax installment, or at the time claim is filed.

As an aid to taxpayers in the meat industry, a tax expert has called attention in the following article to some opportunities for savings on tax returns business men often do not know of, or which they overlook in filing their returns.

Income Tax Deductions

By M. P. Snow, Public Accountant and Tax Consultant.

Very recently a concern in the Middle West saved itself considerable expense and trouble by proper presentation of its claims for repairs. In this instance the taxpayer had not been able to convince the Bureau of Internal Revenue—which is really the tax administration—that these repairs were deductible. However, the case was finally taken to the United States Board of Tax Appeals, and the facts were carefully presented. After going into the matter at some length, the board ruled that these repairs were deductible.

As a packer, you will be interested to know the details of this decision. It does not touch on a type of repair common to the packing industry but it shows that the Board of Tax Appeals allows repairs as deductions even where they represent disbursements of considerable size.

The repair item in this case represented the cost of shoring up and substituting concrete supports for rotting piles to prevent the collapse of a building. Any number of business concerns have the idea that unless a repair is a very small item it is not deductible. They have the impression that anything that represents a considerable outlay of money is by its very nature a replacement—not a repair—and therefore not deductible from income.

In another case decided on by the United States Board of Tax Appeals a little farther back, the cost of certain repairs were disallowed as a deduction because, as the board stated, there was not proper evidence submitted to show that

Did You Pay Too Much?

Income tax schedules are filed in March. Is it necessary to think of them in the middle of the summer?

Most taxpayers think that with filing of the statement and payment of tax installments, there is nothing more to be done until the beginning of the next calendar year.

But it often pays to study the old schedule and see if anything could have been saved.

If a saving could have been made, it is not yet too late.

File an amended return.

If paying the income tax quarterly, deduct the overpayment from the next installment.

Don't pay more tax than is required.

this amount should be allowed as a deduction.

Surprises have come to quite a number of concerns who have taken large deductions for repairs. Repairs must be made in almost every type of business concern. These repairs, when properly explained, are deductible. On the other hand, if a deduction is simply made without explanation, there is quite a possibility that it will be either disallowed or that you will have to furnish considerable additional information.

Making Deductions for Repairs.

As this story is written, repairs are being made in a great many business concerns. "Patching up" of various assets is taking place in hundreds of companies. Of course a great many concerns do not make repairs at this time of the year. Some do their "grief work" whenever it becomes plain that these operations may not be safely postponed any longer.

Such things as "ailing" machine parts, badly leaking roofs, disabled elevators, wobbly supports, naturally must be given quick attention. They may not be deferred to any particular time of the year. But a great many concerns set aside a particular time of the year as being the most convenient and logical time to take care of what you might call *regular* repair jobs.

Treat Repairs As Expenses.

However, whether you are doing your repairing on the spur of the moment, or at a certain time each year, such as say the present, you should be careful to handle your expenditures for what they are. In other words, if they are repairs, treat them as expenses. If you expect to have Uncle Sam allow these expenditures as deductions, make a proper memorandum of the character of the work done. Then when the return is made up, explain just what kind of work it was.

If you have any doubt as to the importance of telling the Government the nature of the repairs, you need only to file your tax report and take a deduction without any explanation for some large amount of repairs. The chances are about ten to one that you will be asked by the tax bureau to explain. And, your explanation may not always be as convincing after it has been requested as it is *before* hand.

Repairs or Replacements?

You see there is a very thin line between what the Government calls a repair and what it terms a "replacement."

In the regulations which are issued by the tax unit, quite a bit is said about repairs. The tax unit says that the cost of incidental repairs which do not add materially to the value of the property, nor appreciably prolong its life, but which keep it in an ordinarily efficient operating condition, may be deducted as expense. Of course, it is provided that in order for this deduction to be allowable, the plant or property account must not have been increased by the amount of these expenditures.

A replacement is described indirectly as something which arrests deterioration and appreciably prolongs the life of the property. An expenditure for a replacement, according to the Government, should be charged against your depreciation reserve, if you keep such an account. If you do not carry a depreciation reserve account, then the cost of a replacement should be added to the value of your asset on which the replacement occurs.

Examples are rather dangerous as guides

in an effort to illustrate the difference between a repair and a replacement. As stated, there is a very narrow line between the two items. There are a large number of people who cannot say, without a great deal of study, whether an item is a repair or a replacement.

An Example of the Difference.

An example which appears to illustrate this rather aptly is that of expenditures in connection with work on a roof. If you merely patch a roof, you do not appreciably prolong the life of a building. On the other hand, suppose you tear off the entire roof and put on a new one. You thereby arrest deterioration, not only of the roof but of the entire building and you do actually prolongs the life of the property.

Sometimes a replacement seems to be more in the nature of a repair, and vice versa, but there are a few expenditures which have been ruled on by the tax bureau and which give a rather good idea of the distinction between repairs and replacements. For example, the tax unit has ruled that the cost of painting the outside of a building, and papering the inside (this was a business building) was deductible as a repair. In other words, it was an incidental bit of work in connection with the building.

In another case where a new roof was put on a building, the tax bureau ruled that it was a capital expenditure—that is—that it was a replacement.

Other Examples of Replacements.

Work done in connection with patching and welding a boiler was also considered to be a replacement.

An amount expended for temporary protection in bracing and strengthening a wall to protect an office building, due to erection of a building on the adjoining property, was ruled to be a repair.

A mine replaced its mules with electric equipment. Of course this was held to be a replacement, and is simply cited to show how broad a definition may be given to the word "replacement."

The line of distinction between repairs and replacements is seldom easy to see, and the definition set forth by the Government is such a general one that it is difficult for taxpayers to see in a great many instances whether their expenditures in connection with their properties represent one or the other.

A Tax Ruling of Importance.

In this connection, and getting away from the matter of repairs, attention is called to a decision made by the United States Board of Tax Appeals, and in which the tax bureau concurred, meaning a very

great benefit to the thousands of taxpayers who make replacements and alterations in connection with various properties.

Many packers have doubtless had experience with the tax unit in connection with replaced items. The bureau has always held that the balance of cost remaining in any replaced item should be added to the cost of the new part. In other words, they have held that the unextinguished or undepreciated cost remaining in a replaced item should be added to the cost of the part which is used to do the replacing.

Now, in a number of cases that have come recently before the United States Board of Tax Appeals, it has been held that the "unextinguished" cost, as the board terms it, is not a proper addition to the cost of a new part, but should be taken as a deduction in the year the demolition of the old part occurs. In some decisions the board has even held that the cost of demolishing, or, "wreckage," is a deduction also.

One Kind of Replacement.

However, it will probably depend on the actual circumstances as to whether the board will allow the cost of demolition, because there are some cases where this is specifically allowed and others where it is not. At any rate, it is clear that any cost remaining in the replaced item is a deduction in the year the replacement occurs.

You do not have to consider this at very great length in order to see how it fits into your own business. Hardly a year goes by but that a concern does some replacing or repairing. If the replacement is such as is described here—that is, where there is an undepreciated balance in the part worn out—it is easy to see that the decisions of the board permitting a deduction of this balance are invaluable.

It should be remembered that against the amount which is deducted as the unextinguished or undepreciated cost, any salvage or scrap value remaining in the old part must be applied.

Depreciation Rates Allowed.

Depreciation is another important item to be considered.

Do you always deduct the proper amounts annually for depreciation on your income tax schedule? Or do you overlook this saving and then attempt to take considerable deduction when the building or equipment begins to go to pieces?

The following depreciation rates have been allowed by the Board of Tax Appeals. It might be well to check these against the depreciation you took on your last return. Also keep them handy when you go to make out your return next year.

ANNUAL DEPRECIATION RATES.

Advertisement, sign, 15 per cent.
Automobiles, 25 per cent.
Buildings, brick and concrete, 2 per cent.
Buildings, brick and terra cotta, 2 per cent.
Buildings, shop, 5 per cent.
Buildings, steel and concrete shop and office, 3 per cent.
Concrete warehouse, 5 per cent.
Electric equipment, 15 per cent.
Equipment, engine room, 5 per cent.
Equipment, stable, 33 1/3 per cent.
Fire protection system, 10 per cent.
Fixtures, office, 10 per cent.
Heating plant, 2 per cent.
Office vault, 10 per cent.
Railroad tracks, 5 per cent.
Steam boilers, 16-2/3 per cent.

Did You Pay Too Much Tax?

Did you, because of the short time for filing returns after passage of the new tax law, pay too much tax?

If you did, you may apply any such

(Continued, on page 34.)

Free Tax Information

Realizing the need for prompt and reliable advice on tax matters, THE NATIONAL PROVISIONER has arranged with the author of this article to answer, without charge, specific inquiries of its readers on tax and accounting problems.

If you are in doubt as to—

Whether a certain year is open for refund,

Whether you have taken too much or too little depreciation,

Whether a certain item is a repair or a replacement,

How you should handle claims for refund or credit,

Or in regard to any income tax matter, write to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Meat Trade Around the World

Modern Bacon Factory in Reval, Esthonia, Turns Out High Grade Product for the British Trade

VII—Kulmetus, Ltd., Reval, Esthonia

(EDITOR'S NOTE.—This is the seventh of a series of articles which will appear from time to time in THE NATIONAL PROVISIONER describing the meat industry in various parts of the world.)

The first told of a meat plant in Berlin; the second of the modern meat packing enterprise in Batavia, Java, in the Dutch East Indies; the third described meat supplies available in Mongolia; the fourth covered the up-to-date meat packing plant of the U. S. Government at the Isthmus of Panama; the fifth discussed the casings industry in Mongolia; and the sixth told of a modern meat packing plant in Colombia, South America.

This article takes the reader to the young republic of Esthonia, on the Baltic Sea, where is located a modern hog slaughtering and curing plant.)

Although Danish bacon is very popular on the British market, followed, to a large extent, by the Swedish product, in recent years bacon has been coming to this market in increasing quantities from some of the new Baltic states. This bacon is meeting with favor in England, and ranks about equal to the Swedish product, both in price and quality.

A Baltic Bacon Factory.

One of the sources of this Baltic bacon is the firm of Kulmetus, Ltd., located at Reval, Esthonia. This modern plant is turning out a good quality product and is doing it in an up-to-date fashion.

Esthonia is one of the new republics which came into existence after the revolution in Russia in 1920. Being located on the shores of the Baltic Sea, in close proximity to Germany, it may be compared with Denmark, especially in regard to its agriculture and industry.

The population of the country is approximately 1,300,000. A continual increase in the dairy industry and in swine production has been noted in the last few years. The livestock statistics show the following figures on livestock population: Cattle, 512,625; hogs, 338,366; sheep, 665,938.

Owing to the large number of brandy distilleries in the country, as well as the

generally large crop of potatoes, both of which are excellent sources of good feed for hogs, the swine industry has made considerable progress during the past three years.



TYPE OF NATIVE ESTHONIAN HOG.

This shows a native sow which was crossed with a purebred English boar to improve the quality of hogs for slaughtering.



WHERE BALTIC BACON COMES FROM.

A cross-bred pig of the type used for bacon by Kulmetus, Ltd. It shows considerable improvement over the native hog.

The native type of swine in Esthonia is not so well suited for bacon production. Accordingly the department of agriculture imported some English hogs which they crossed on the native stock. The resulting crossbred hogs have been found to produce a very good bacon side.

Decide to Establish Plant.

Encouraged by the high prices paid for

bacon in England, and by the low price of pork in Esthonia, a company was formed in Reval, the principal city of Esthonia, to build and operate a bacon plant there. The construction and equipping of this plant was under the direction of M. T. Zarotschenzeff, one of the leading authorities on meat packing and refrigeration in that country. Upon the completion of the plant Mr. Zarotschenzeff remained with the company as general manager.

The company, which was incorporated as Kulmetus, Ltd., with a capital of \$75,000 in American money, put the plant in operation in February, 1923.

The plant is located on the outskirts of Reval on the shores of the Finnish Bay. A railroad track connects the plant with the city, as well as with the main railroad in the country. A private loading dock is maintained by the company on its property.

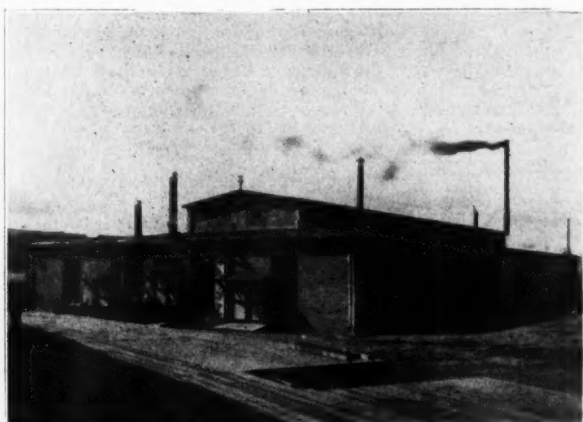
The plant has its own water system and pressure is kept up by a water tower 114 feet high. A system of canals takes off the waste water, after first leading it through septic tanks, filters, etc.

The power department is up-to-date in every particular. In winter the buildings are heated by exhaust steam from the boilers. Two large ammonia compressors provide ample refrigeration.

Handle 2,000 Hogs Per Week.

A capacity of 2,000 hogs per week is provided, which, while not as large as some American plants, compares very favorably with many of the Danish and British factories.

The unique drawings which accompany this article were prepared in Reval and give a very clear idea of the operations of the plant, from the time the hogs are received at the plant until they are loaded on a refrigerated liner for England. The entire operation takes but 10 days from



TWO VIEWS OF THE UP-TO-DATE BACON FACTORY OF KULMETUS, LTD., AT REVAL.

This building contains the killing floor and coolers, and is modern and efficient.

A view of the daylight sausage room, showing the clean and sanitary condition.

the time the hogs are slaughtered until the product is shipped.

Figure 1 in the drawing shows the hogs being unloaded on the platform (2), where they are weighed (3) and put in rest pens (4, 5). Here they are allowed to rest for 24 hours after arrival.

Plant Uses American Methods.

After they are sufficiently rested the hogs are driven (6) to the pens (7) located just outside the killing floor, from which they are driven in to the shackling pen (8). After being hoisted on the bull wheel (9) they are stuck, (10) and passed on to the bleeding rail (11).

After having been bled the hogs are transferred to the scalding vat (12, 13, 14) from which they are lifted by a lever (15) into the dehairing machine (5).

Coming out of the dehairing machine the carcasses are transferred to the scraping bench (16) and again put back on the rail (17, 18). Passing through the singeing machine (19) they are washed, cleaned and scraped (20, 21, 22, 23).

The viscera are then removed (24), together with gut fat, etc. Next the liver, heart, kidneys, lungs and tongue are also removed (25). The government inspector (26) examines the organs by means of a specially designed rack (27).

Keeping Track of Offal.

Meanwhile the offal is passed through the window (28) into the "gut chamber." Each hog and its viscera receive a serial number (29). The backbone is then split (30) and the carcass weighed on the rail-scale (31). The chief butcher then registers the weight and makes any additional notations in the bacon journal (32).

The backbone, fat and grease are removed (33) and hung on hooks that are kept in the box (34). The carcass is then sent into the cooler.

After being cooled a sufficient length of time at a temperature of from 42 to 43 degs. F. (36, 37) the carcasses are taken to the cutting bench (39).

Here the neck bones, hams, superfluous fat, etc., are removed and thrown into separate boxes (40). On the next table the shoulder bone is cleaned, the neck is cut off and the fore legs are removed (41),



M. T. ZAROTSCHENZEFF.

and the bacon inspected by the chief butcher.

Selecting, Wrapping and Packing.

From the cutting benches the sides are sent to the curing room, where they are placed in cure (42, 43, 44, 45). After coming out of cure the bacon is then selected and graded according to the demands of the trade.

Three, four or six bacon sides are packed (47) in special bacon wrappers, sewed with strings attaching export veterinary cards, containing the trade mark of the plant. These are then placed in piles (48) ready to be loaded on a motor truck that carries it to the wharf (49, 50).

A bacon side is shown in (51), while the refrigerated steamer that carries the product to England is shown in (52).

The prices on Estonian bacon in London are about equal to those of Swedish bacon. The sale of this concern's bacon on the English market is handled by Armour and Company.

From 500 to 700 hogs weekly are being shipped to this plant from Russia at the present time.

Besides the production of bacon,

Kulmetus, Ltd., also slaughters cattle and sheep. Shipments of chilled meat, salted and smoked products are made not only to England, but also to Sweden, Germany, France and Belgium. The company has also recently started an extensive geese feeding station and ships the frozen geese to England.

BRITISH FRESH MEAT BAN.

London retail meat dealers have asked the government to modify or repeal the embargo against continental fresh meat, according to cabled advices received through the Department of Commerce. The dealers are of the opinion that the embargo is more drastic than necessary and may result in unduly high prices for all meats.

On the assumption that shipments declared infected were not of Dutch origin, the Netherlands government has prohibited the re-exporting of fresh meat.

Details of the British embargo order recently received from E. A. Foley, American Agricultural Commissioner at London, indicate that the term "carcass" in the order means the carcass of any cattle, sheep, pigs or goats. It also includes meats, hides, skins, hair, bones, bone meal, hoofs, hoof meal, horn, horn meal, offal, blood, dried blood and blood meal, or any other part of a carcass, separated or otherwise, or in portion. The only exceptions from this prohibition are:

(a) Fully cured bacon, ham, lard or rendered fat, cooked or preserved meat, or meat essences.

(b) Hides and skins which have been dried, dry salted or wet salted. Wet salted hides or skins must be accompanied by a certificate to the effect that they have been wet salted for 14 days.

The outbreak of foot-and-mouth disease which provoked the embargo appeared near Carlisle, Scotland, in a district which had been free from the disease for years. The infection was traced to pigs on refuse from a nearby bacon factory which had been using Continental carcasses.

American fresh meats are not affected by this embargo.

PROVISION EXPORTS DECREASE.

A decline of 55,000,000 lbs. is noted in the export of hams, shoulders and Wiltshire sides from the United States during the first six months of 1926 compared to the same period of 1925. The 1925 export was 161,225,000 lbs., compared with 106,265,000 lbs. in 1926.

The tonnage of bacon, including Cumberland sides, exported during the 6 months period amounted to 96,987,000 lbs., against 109,897,000 lbs. in 1925.

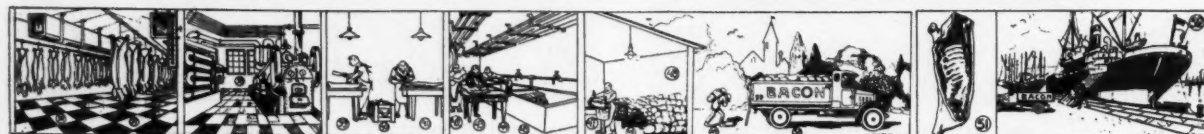
Lard exports during the first six months of the year declined over 6,000,000 lbs., totalling 380,621,000 lbs. compared with 386,820,000 lbs. in the same period of 1925.



Operations 1 to 7 include unloading, weighing, resting and driving to shackle pen.



Operations 8 to 35 include shackling, sticking, scalding, dehairing, singeing, dressing, inspecting and splitting.



Operations 36 to 52 show cooling, cutting, curing, grading, piling, trucking and loading on ship.

PHOTOS SHOWING CONTINUOUS PLAN OF OPERATION OF KULMETUS, LTD., REVAL, ESTHONIA.

What the Institute is Doing this Week

Standards for Wrapping Paper Are Announced—More Equipment for Service Laboratory—Other News

WRAPPING PAPER STANDARDS.

Standard specifications for nine grades and kinds of wrapping paper have been recommended by the Sub-Committee on Standardization of the Institute's Committee on Packinghouse Practice and Research. W. H. Kammert is chairman of the sub-committee. The specifications for various papers follows:

PAPER.

1. Greaseproof or Genuine Vegetable Parchment: 40 lb. basis. Uses: Outside wrapping of smoked meats, and cooked meats.

2. Greaseproof or Genuine Vegetable Parchment: 30 lb. basis. Uses: Lining cartons, half barrels, wooden ware; for lard circles; printed advertising inserts; wrapping loaf and pan products. Note: Genuine Vegetable Parchment to be used wherever actual moisture occurs.

3. Glassine Paper: 25 lb. natural or No. 2. Uses: Inside wrappings as for smoked meats.

4. Glassine Paper: 25 lb. No. 1 or bleached or excelsior. Uses: Outside transparent wrapping as for sliced bacon.

5. Packers Manilla (waxed): 55 lb. basis before oiling, 75 lb. basis after oiling. Uses: Wrapping fresh pork products and fancy meats.

6. Gray Ham Paper: 80 lb. or .008 (8 point chipboard). Uses: Inside wrappings for smoked meats.

7. Screenings: 40 lb. basis and 50 lb. basis.

8. Water finished fibre: 60 lb. basis.

9. Dry finished fibre: 60 lb. basis. Uses: No. 7, No. 8, and No. 9 used wherever a cheap paper is desired as for lining boxes, wagons, etc.

Papers No. 6, No. 7, No. 8, and No. 9. The basis means the weight of 480 sheets 24"x36".

Papers No. 1, No. 2, No. 3, No. 4. The basis means the weight of 500 sheets 24"x36" in size.

NEW LABORATORY EQUIPMENT.

A considerable amount of new laboratory equipment has been installed at the Institute's Service Laboratory, 9 South Clinton Street, Chicago, as a result of increased business. The new equipment includes a new work table with two new hoods, a number of digesters for testing fertilizer samples, six new ammonia stills, and doubled capacity for fat extraction.

Member companies sending samples to the Service Laboratory are requested to send them to the address given here and to follow the directions for shipping samples given in the booklet recently issued regarding the Laboratory and its work, which was mailed to every member company.

ADD TO TRADE LITERATURE.

Steady progress continues to be made in the plan of forming under Institute auspices a specialized literature for the packing industry. The revision is now being carried on by the Department of Packinghouse Practice and Research of Volume 3, of the series, "Manufacturing Operations." This volume, because of the differing practices in use, was originally issued as a framework to which amendments, additions and changes might be

made from time to time, as they could be obtained in the way of suggestions from operating men all over the country. A good deal of correspondence has been received and the ideas as suggested are being embodied in the revised work.

PRIZE CONTEST CLOSES.

The Institute's Prize Idea Contest closed on July 15, and the ideas which were entered have been turned over to the Chairman of the Institute's Special Committee on Prize Contest for Ideas, Mr. H. P. Henschien. After a thorough study of the various entries this Committee will decide on the prize winners, whose names will be announced at the Institute's annual convention.

Institute Committees

IV—Committee on Elimination of Wastes in Distribution.

(EDITOR'S NOTE.—This is one of a series of brief sketches of the various standing committees of the Institute of American Meat Packers. These committees have done and are doing excellent work for Institute members, which has played an important part in the progress of the industry in general.)

Overhead is always a big factor in any industry, and especially in the meat packing industry with its highly-perishable product and the need for speedy handling.

One way to cut down overhead is by more economical distribution of product. To help the industry in this important matter, the Institute of American Meat Packers maintains a Committee on Elimination of Waste in Distribution.

In spite of the fact that the distribution problems of every packer are different, this committee has done splendid work on the general question, and has made good progress in helping to cut down these wastes.

The committee is headed by H. R. Chapman, of Armour and Company. Other members of the committee are:

B. C. Dickinson, Louis Burk, Inc., Philadelphia, Pa.; J. Paul Dold, Jacob Dold Packing Co., Buffalo, N. Y.; F. G. Duffield, Jacob E. Decker & Sons, Mason City, Ia.; Carl Fowler, The Cudahy Packing Co., Chicago; G. L. Franklin, Dunlevy-Franklin Co., Pittsburgh, Pa.; J. A. Hawkinson, Allied Packers, Inc., Chicago; Jay C. Hormel, Geo. A. Hormel & Co., Austin, Minn.; F. A. Hunter, East Side Packing Co., E. St. Louis, Ill.; W. P. Jones, Swift & Company, Chicago; F. W. Keigher, Wilson & Co., Chicago; W. C. Kirk, Armour and Company, Chicago; Joseph Kurdle, William Schluderberg-T. J. Kurdle Co., Baltimore, Md.; Walter McFarlane, Sullivan Packing Co., Detroit, Mich.; M. G. Middaugh, Swift & Company, Chicago; F. H. Minifie, Oscar Mayer & Co., Inc., Chicago; S. T. Nash, Cleveland Provision Co., Cleveland, Ohio; Henry Neuhoft, Neuhoft Packing Co., Nashville, Tenn.; Beecher Starbird, Armour and Company, Chicago; Anton Stolle, Anton Stolle & Sons, Richmond, Ind.; Horace O. Wetmore, Wilson & Co., Chicago.

FALL REGIONAL MEETINGS.

The schedule of the big pre-convention Regional meetings for members of the Institute, to be held during September in five important packinghouse centers, is now complete. The meetings will be held as follows:

Chicago, September 10.
Cleveland, September 13.
Philadelphia, September 14.
Austin, Minnesota, September 21.
Louisville, September 23.

The meeting at Chicago will include the regular meeting of the Regional Committee, and also will be for members in the Wisconsin, Chicago, Indiana and St. Louis Regions.

The meeting at Cleveland will be for members in the following regions: Michigan, Buffalo, Pittsburgh, Cleveland, and Cincinnati.

The meeting at Philadelphia will be for members from the Philadelphia, Boston, New York City, Baltimore, and Washington regions.

The Austin meeting will be for members in the Minnesota, Iowa, Nebraska, and Kansas City regions.

The meeting in Louisville will be for members in the Tennessee, Kentucky, and Southeastern regions.

WHAT TO EAT ON HOT DAYS.

When the weather is hot, as it has been the last few days, advice frequently is given on what people should and should not eat. Sometimes health commissioners and others urge that meat be omitted from the diet.

As a means of giving consumers correct information on meat and the hot weather diet, the Department of Nutrition and the Department of Public Relations and Trade of the Institute have co-operated in preparing the following material which has been circulated in various ways:

"Heat-producing-foods generally are required in smaller amount in warm weather than in cold. Our appetites recognize this and, in consequence, fat foods and heavy meals do not attract us. Fats, starches, and sugars are primarily heat or energy producing foods.

"It is a fact, however, that our requirements for such food elements as protein, mineral nutrients, and vitamins continue practically the same at all seasons of the year. Our energy needs vary little with the season; at least for the one who spends much time indoors. If we exercise more in warm weather, as many of us do, our need for energy even may increase.

"The dietist usually advises the consumption during hot weather of food that will attract the eye and appeal to the appetite, and also permit maximum comfort for the one preparing the meals. Cold ham and other cold meats, salads, fruits,

fresh vegetables, and other ready-to-serve dishes are excellent summer foods.

"We may well cut down on heat-producing foods during warm weather, but can not neglect fruits, fresh vegetables, and some good protein foods, such as meat, eggs, and milk.

Meat, particularly lean meat, is a highly satisfactory warm weather food, even on the hottest days. It is not primarily a heat-producing food and we should be careful at all times to eat sufficient meat or other high quality protein foods (along with green leafy vegetables, fruits, milk, and other good foods) to build up and repair the tissues of our bodies which are constantly in need of replacement, irrespective of weather conditions."

PACKER EXPORT ITEMS.

The following items from "Commerce Reports" are quoted by the Institute as being of probable interest to exporting packers:

A ministerial order of June 24, 1926, prohibits the importation into Canada from Jamaica of cattle, sheep, other ruminants, and swine, and hides, raw animal products, hay, straw, or other fodders, because of the existence of the foot-and-mouth disease in Jamaica.

The Official Bulletin of Tripolitania for May 16, 1926, contains a decree of April 30 permitting the duty-free importation of frozen meat into Libya (Tripolitania and Cyrenaica) from all countries, beginning May 1.

The Polish minister of finance has recently issued a decree extending the time during which imports may remain undeclared in customhouses to 30 days from the date of arrival. Previously the time had been 6 days from the date of arrival in the case of frontier customhouses, and 12 days in the case of inland customhouses.

Under a new supplementary commercial agreement Austria extends to Hungary reductions in import duty on margarine, intestines, horses, edible oils, fresh and frozen meats. (The United States is on a most-favored-nation basis with both Austria and Hungary.)

A THOROUGHbred SALESMAN.

The salesman who can take a call-down from his boss and keep going is a thoroughbred, according to an article in the current issue of Meat Trade Topics, a leaflet for meat salesmen published monthly by the Department of Retail Merchandising of the Institute. The article refers to a recent instance when a packer's sales manager "called" one of the salesmen on the road for some slight infraction of company policy.

"He was a good salesman and got hot about it," the article continues. "He immediately dispatched a fiery epistle to his salesmanager. Nothing came of it, for the manager had once been a salesman. The salesman soon got over his peeve, but he regretted his quick temper. It is needless to say that until such time as the salesman did regret his hasty action, his efforts to sell the trade were not the best.

"How much better it would have been if this particular salesman, whether he had been at fault or not, had plugged right along while still smarting under the criticism of his chief. This action, easy to write about, but difficult to practice, would have classed the salesman as a 'thoroughbred.' If he can take punishment and keep going, he's a thoroughbred. And nobody knows it better than the man who criticised him.

"It would seem that the abuse which a salesman gets from his trade would harden him to criticism from his chief. Sometimes it does, and then, again, it fails. None other than Abraham Lincoln, to whom we now erect monuments, was subjected to the bitterest reproaches during the years that he carried on his shoulders a responsibility such as few men have been called upon to bear, and this, not from his enemies, but from his friends. But he did not falter under the lash, or swerve from his course. When time had silenced his critics, it found him still sweet within—with malice toward none."



FIFTY-ONE REASONS WHY THIS PACKER GETS VOLUME WITH PROFIT.

This smiling, wide-awake group are the "Quality" salesmen of the Pittsburgh Provision & Packing Co., Pittsburgh, Pa. They are always on the job, and under the capable leadership of General Sales Manager J. J. McAleese they get volume as well as profit. Every salesman on the staff is a regular subscriber to THE NATIONAL PROVISIONER, as they all know the advantage of keeping posted on what is going on in the industry.

First row sitting—E. W. Henkel, S. M. Furry, A. J. Reinsmith, M. J. Sieglen, W. J. Keitel, B. J. Yokel, J. J. McAleese, general sales manager; C. W. Weissert, C. W. Hoffman, W. R. Schnarrenberger, J. N. Secan, W. T. Bradley and A. Pilgram.

Second row standing—R. Armstrong, H. C. Duncan, P. G. Billingsley, G. J. Weaver, P. C. McFarland, C. L. Finnicum, L. V. Alderton, B. H. Linger, W. F. Windhorst, E. R. Jones, J. E. Slater, W. T. Muir, A. J. Terry, S. L. Williams and V. Mitchell.

Third row standing—J. L. Rhoades, D. B. Johnston, J. P. Yeager, M. Alderton, A. J. Loch, J. E. Braune, F. C. Magill, Jr., G. E. Killmer, H. Miller, S. D. Creighton, W. S. Goodwin, E. Renter, H. T. Thompson, J. Christ.

Fourth row standing—J. A. McCullough, H. D. Ehrenburg, E. Clouner, J. Dressell, George Ross, H. A. DeGenther, E. Chraska, E. K. Jacob and H. Miller.

SWENSON EVAPORATORS-

*The Recognized Standard
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American
Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of
New York)

at the Old Colony Building, 407 So. Dearborn
St., Chicago.

Eastern Office, 15 Park Row, New York.

OTTO V. SCHRECK, President.

PAUL I. ALDRICH, Vice-President.

OSCAR H. CILLIS, Sec. and Treas.

PAUL I. ALDRICH, Editor and Manager

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.
CHICAGO, ILL.

Telephone Wabash 0742, 0743, 3751.
Cable Address "Sampson," Chicago.

EASTERN OFFICES.

15 Park Row, New York.

Telephone Barclay 6770.

Member

AUDIT BUREAU OF CIRCULATIONS
ASSOCIATED BUSINESS PAPERS, INC.

Money due THE NATIONAL PROVISIONER should
be paid to the Chicago office.

Correspondence on all subjects of practical
interest to our readers is cordially invited.

Subscribers should notify us by letter be-
fore their subscriptions expire as to whether
they wish to continue for another year, as
we cannot recognize any notice to discon-
tinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States.....	\$3.00
Canada.....	4.00
All Foreign Countries in the Postal Union, per year.....	5.00
Single or Extra Copies, each.....	.10
Back Numbers, each.....	.25

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on
mail trains in Chicago every Saturday
before 11 a. m. It should reach you
promptly.

*If there is any delay, please save the
wrapper, mark on it the hour of delivery
to you by the carrier, and send it to THE
NATIONAL PROVISIONER, Old Colony Bldg.,
Chicago, Ill.*

This will aid us in obtaining proper
service for you from the Post Office.

INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer & Com-
pany, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute
of American Meat Packers, Chicago.

Vice Presidents—J. J. Fellin, John J. Fellin & Co.,
Inc., Philadelphia, Pa.; Myron McMillan, J. T. Mc-
Millan Company, Inc., St. Paul, Minn.; F. S. Snyder,
Batchelder & Snyder Co., Boston, Mass.; E. A.
Cudahy, Jr., Cudahy Packing Co., Chicago.

Treasurer—John T. Agar, William Davies Co., Inc.,
Chicago.

Chairman of Institute Plan Commission—Thos. E.
Wilson, Wilson & Co., Chicago.

Central Administrative Committee—Oscar G. Mayer,
Oscar Mayer & Co., Inc., Chicago; Thos. E. Wilson,
Wilson & Co., Chicago; G. F. Swift, Swift & Com-
pany, Chicago; F. Edson White, Armour & Company,
Chicago; Jay E. Decker, Jacob E. Decker & Sons,
Mason City, Ia.; A. T. Rohe, Rohe & Brother, New
York, N. Y.

Directors—For three years: A. T. Rohe, Rohe &
Brother, New York City; T. P. Breslin, Standard
Packing Co., Los Angeles, Calif.; J. A. Hawkison,
Allied Packers, Inc., Chicago; W. F. Schlumberger,
Wm. Schlumberger-T. J. Kurdie Co., Baltimore, Md.;
Thomas E. Wilson, Wilson & Co., Chicago. For two
years: Charles E. Herrick, Brennan Packing Co.,
Chicago; G. F. Swift, Swift & Company, Chicago;
W. H. White, Jr., Atlanta, Ga.; Elmore M. Schroth,
The J. & F. Schroth Packing Co., Cincinnati, Ohio;
L. E. Denny, St. Louis Independent Packing Co., St.
Louis, Mo. For one year: J. E. Decker, Jacob E.
Decker & Sons, Mason City, Ia.; P. Edison White,
Armour and Company, Chicago; R. T. Keefe, Henne-
berry & Company, Arkansas City, Kans.; Fred Gug-
genheim, Guggenheim Bros., Chicago; J. Paul Doid,
Jacob Doid Packing Co., Buffalo, N. Y.

No Bull Market on Beef

Inspected slaughter of cattle and calves
during the first six months of 1926 was
the heaviest on record, being something
over 7,000,000 head.

In spite of this heavy slaughter the
price of cattle has held, averaging a little
higher than in the same period a year
ago, and being the highest since 1920, the
U. S. Department of Agriculture points
out. The average cost of all cattle
slaughtered during the first five months
of the year was \$7.53, compared with
\$7.46 for the same period last year.

The higher average cost is attributed
to the better prices for common kinds,
due to a strong demand for cattle suitable
for boning purposes. Because of the
heavy corn crop practically all cattle
marketed showed considerable flesh, and
many that would ordinarily have been
boned out were turned into carcass beef.
This resulted in a shortage in boneless
beef for the sausage trade.

A stronger market on live cattle is pre-
dicted for the coming six months, provided
there is any material reduction in numbers.

That such a reduction may occur the
Department of Agriculture believes pos-
sible, because the producing areas of both
the West and the Southwest are in better
condition than a year ago, both physically
and financially, and forced liquidation of
cattle is thought to be ended. While there
seems to be little disposition to expand
production, it is possible, the department
states, that marketings this fall will be
more in accord with yearly production
than for four years past, when they have
greatly exceeded this.

The generous supply of beef and veal
during the first half of the year, practi-
cally all of which is consumed in the
United States, has doubtless had consider-
able influence on the free movement of
pork products.

Meat from \$12, \$13 and \$14 hogs has
been something of a luxury for some
classes of consumers, and they have
turned to beef when it was less expensive.
Fortunately the pork supply has been so
limited that this influence has so far not
been serious.

Runs of Western grass cattle are due to
begin soon. Then large quantities of
beef of various grades come on the mar-
ket, all of which must be consumed re-
gardless of price. If the bulk of the fed
cattle are marketed by that time, prices
for grass beef will be stronger. But
should both classes of cattle come in fairly
good numbers, beef will be plentiful with
consequent lower price levels to the con-
sumer.

It may be that the beef supply of the

last half of 1926 will be considerably
smaller than for the first six months of
the year, but so far the shortage is not in
sight.

Short Sighted Selling

A commission man of long experience
recently made the statement that "if pack-
ers want to scare buyers away completely,
all they have to do is to begin shading and
cutting prices."

When a packer shades prices the buyer
figures he is overstocked, or that he is
looking for cheaper hogs in the near
future. He naturally does not buy more
than his immediate needs when he expects
prices to seek a lower level.

There seems little reason for the packer
to court such a situation. It looks like
everything is in his favor in the way of
a fundamentally strong market. No heavy
runs of hogs are in immediate prospect.
Meat stocks are not heavy, and in gen-
eral are moving into consumption freely.

The buying power of the public is as
good or better than it was last year.
Recent industrial and financial reviews
show a better six months in 1926 than in
the first half of 1925, or than the five-year
average for the period. This would in-
dicate good consumer demand and ability
to pay.

The bulk of hogs in the present market
runs are showing little quality and carry
a good deal of weight. Frequently the
day's average weight at Chicago has ex-
ceeded 275 pounds.

Much of the product on hand has been
cut out of better grade hogs. Yet packers
have shown a disposition to sell this prod-
uct on a level more nearly related to the
plainer hogs of the present runs, rather
than holding for the proper price rela-
tionship.

Quality cuts in stock will be difficult
to replace in quantity before the fall runs
begin, so it should not be difficult to get
the money out of them. Most product is
worth more than it is bringing.

The trouble with the industry is that
it is influenced too much by a fluctuation
of a few thousand in the day-to-day hog
runs. When the fluctuation is on the side
of increase, the selling end of the business
gets weak-kneed. Ideas grow stronger
with smaller runs.

It would seem that this day-to-day
fluctuation should not be reflected in prod-
uct prices. Packers know what their
product costs, and what they ought to get
out of it. Even seasonal fluctuations in
marketing should not influence prices too
greatly.

A stiff backbone on the part of provision
salesmen would strengthen the situation.

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

Dry Cure for Fancy Bacon

Fancy breakfast bacon is always in demand and brings a good price. If there is one pork product that pays its way more than another, it is fancy smoked bacon.

Every packer who caters to a fancy trade wants to know how to make this bacon, and requests to THE NATIONAL PROVISIONER are frequent for full instructions for handling bacon to produce a first class product.

A small packer in the Southwest writes as follows regarding this:

Editor The National Provisioner:

I have been curing bacon for a long time but so far have been unable to compete with the fancy brands of breakfast bacon made by some other packers in this section. Can you tell me how to produce the best bacon?

Only bellies of the very best quality in every respect are to be used for fancy brand bacon and careful inspection should be given each belly to insure its being first quality.

Fancy brand bellies should be evenly streaked with lean and absolutely free from seed. Skin surface is to be unmarked and free from blemishes except when bellies are being cured for slicing or canning.

Boxes, with a capacity of 600 to 650 lbs. of green meat each, either lined with galvanized iron or water-tight galvanized iron boxes, are to be used for curing fancy brand bellies.

In order to get a uniformly cured product, when using the dry cure the curing mixture must be evenly applied to all meat surfaces, and tightly packed to prevent air spaces in the curing container.

The packing is very important. Instruct one man on packing all boxes and have him do all the packing. His work should be checked quite often to see that he is packing properly.

Formula.—Following is a formula for dry-cured fancy bellies per 100 lbs. green meat:

Fine granulated salt, 3 lbs.
Granulated sugar, 1½ lbs.
Saltpetre, 5 oz.

If refined nitrate of soda is used instead of saltpetre, use 4 oz.

Find out what amount of green meat the curing box will accommodate. Then weigh off curing material separately for each box, mixing it thoroughly.

Packing.—In order that boxes will not have to be moved they must be packed in the same place where curing is carried on. There will then be no moving and resultant loss of pickle.

Curing boxes should be lined with packers' waxed paper. Bottoms of curing boxes should be sprinkled with a little of the curing mixture before first layer is packed.

All surfaces of each belly should be carefully rubbed with the curing mixture and packed tightly into the box, face up. A good packer will have just enough left to cover the top layer after distributing it equally throughout the box.

If large spaces are left in packing, due to bellies of uneven length, these may be filled with briskets. There is always a good market for fancy dry-cured briskets.

Cured Age.—Do not smoke fancy dry-cured bellies under 25 days of age.

Fancy dry-cured bellies cured at 36° to 38° temperature should not be carried longer than a total of 40 days of age at this temperature. When cured in 26° to 28° temperature, they are not to be carried longer than a total of 55 days of age in this temperature.

Fancy brand bellies which have been cured and which will not be shipped or smoked when they reach these age limits must be transferred in 25 to 30 days of age into storage of 14° F. or lower. They should be moved in the original curing boxes without being unpacked.

When moving, be careful so that no pickle will be spilled. However, if some pickle is lost when boxes are being moved, it may be replaced with pickle taken from boxes from which freshly cured bellies have been pulled for shipping or smoking.

Cured fancy brand bellies may be held in a storage temperature of 14° F. for a period of six months. However, at the expiration of this time they must be removed and either shipped or smoked.

Smoking.—If fancy bellies are smoked at cured age, soak about 25 minutes in warm water, temperature 70° F. Then hang on smoke house trees and allow to remain in natural temperatures for a few hours to dry off.

The product must be hung so that one piece does not touch another. Allow sufficient space between every piece of meat for free air circulation, so that product will smoke uniformly.

To obtain best results, slowly heat the

smoke house with a wood fire to a temperature of 120°, and hold at this temperature for first 4 or 5 hours, with ventilators open to allow the moisture to escape from the meats.

From this point on, use hardwood sawdust only, and temperatures reduced to 110°. Hold at this temperature during the remainder of the smoking period. When the hardwood sawdust is placed upon the fires, temperatures should be regulated so that you have a cloudy house or a dense cool smoke for the remainder of the time in the smoke house.

Total time for the smoking process should be from 16 to 18 hours. Be sure to close ventilators when sawdust is put on.

It is very important that thermometers be hung on each floor of the smoke house, and that temperatures be checked occasionally.

Shrinkages.—When the product is smoked it must be pulled from the smoke house immediately, as it is a very poor practice to kill the fires and allow the product to remain in the smoke house. This means excessive shrinkage.

When the product is removed from the smoke house do not hang the fresh smoked meats where there is too much draft, as this also will cause excessive shrinkage.

Quality Sausage Pays Best

A Canadian sausage manufacturer wants to use up more beef product in sausage. He says:

Editor The National Provisioner:

Please send me formula for a beef sausage. I have had several calls for this product lately and believe I could use up some more beef materials in this sausage.

The inquirer wants to make an all beef sausage and to utilize more of the less expensive materials in it.

It is a question of local trade demand, whether or not it is profitable to make a straight beef sausage. Such a product is usually a kosher sausage, made of high-grade product and sold to the kosher trade almost entirely.

The sausage-consuming public is becoming educated to the idea of quality sausage, and in order to secure and keep trade it is believed that high-grade sausage is the only kind that should be made.

As the inquirer outlines his plans, it would be necessary for him to specialize on a low-priced bologna sausage. Such a product would be dry and tasteless compared with a higher grade formula including beef and pork.

If the inquirer has a trade that would consume the kind of product he has in mind, all well and good. But if he tries to establish a business with it, it would be rather difficult. Most foreign-born consumers are good judges of sausage, and the home trade wants quality product also.

Instructions for making several grades of bologna can be secured by subscribers by sending a 2c stamp, with request, to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER,
Old Colony Bldg.,
Chicago.

Please send me reprint on smoking bacon and hams.

Name
Address
City
Enclosed find a 2c stamp.

Ring in Minced Ham

A Southern sausage maker complains of a ring in his minced ham. This ring appears several hours after the sausage is cut. He writes as follows for assistance in overcoming this difficulty:

Editor The National Provisioner:

I wish you would kindly advise the reason for a ring forming in minced ham, about half an inch from the casing. The meat between the casing and the ring is of a good red color, also the meat inside the ring is a good color. The ring itself is of a greenish color, and is about one-half inch in thickness.

This ring appears on the outside slice only. When the minced ham is cut there is no ring visible, but after about two or three hours the ring appears again. The ring seems to appear when the sausage is exposed to the air.

The minced ham trimmings are of good condition, having been made of bull meat cured 2 weeks.

Can you kindly give me some advice on how to prevent this?

The inquirer has developed trouble in the form of a ring in his minced ham, about a half an inch from the casing. The meat between the casing and the ring and the meat inside the ring is of a good red color. The ring itself is of a greenish color, and is about a half inch in thickness.

This discoloration, particularly the color and the location of the ring, indicates clearly that the meats were either gassy before using or that they became heated in the grinding and chopping process.

The inquirer states that the minced ham trimmings were in good condition, having been made of bull meat cured 2 weeks. However, he fails to state whether the meat was cured in large pieces in closed tierces, or ground finely and cured in open tierces. **It is very important to know this.**

If he has been in the habit of grinding meat and curing it in open tierces, then 2 weeks is time enough for the meat to develop a gassy condition. It is possible that a thorough investigation of the method of curing the meats may overcome the difficulty.

If the meats are ground, only 5 days should be allowed for curing; but if cured in large pieces in closed tierces, then it is a question of 2 weeks or more, depending upon the size of the pieces of meat put in cure.

A little gassy old meat re-worked will also cause this condition. **It is a trouble that usually develops at this season of the year when high temperatures are beginning to be prevalent, and it is highly important that sausage manufacturers hold their stocks of cured meats to a minimum.**

If for any reason a tierce of meats becomes old in cure, it would be advisable to sacrifice the tierce by delivering it to the tank rather than to use too large a percentage with the good meats, as this is a case of sending good money after bad money.

After the curing of the meats has been properly checked and regulated, then it is well to make a close inspection weekly of the condition of the knives and plates on the hashing machine, also the knives on the silent cutting machine. This is to see that they are kept in a sharpened condition, as dull knives will have a tendency to heat the meat during the chopping process.

Discoloration as mentioned in this complaint is the result, especially where the

man operating the machine does not use a sufficient quantity of crushed ice at proper intervals during the chopping process to keep the meats as cool as possible.

Inedible Product Percent

A Southern packinghouse superintendent wants to know what percentage of the live animals goes to inedible. He says:

Editor The National Provisioner:

Can you tell me what percentage of the live animal goes to inedible? In our plant, in the case of beef, all tripe is saved, but not the head after boning. All lungs go to the tank, but about one-half of the rounds are saved.

Hog heads are saved, so are the stomachs and the black guts are practically all turned into chitterlings. The brain is saved and we never have a surplus of liver or other offal.

Our percentage would be figured on strictly healthy animals.

This inquirer wants to know the percentage of hogs and cattle which goes to inedible, no allowance being made for condemnations.

It is difficult to say just what percentage of the live animal goes to inedible. This would vary in different plants.

The best way would be to determine this in each plant. All inedible product could be weighed before it goes to the grease tank. The product from a single animal could be followed through or that from a given number of animals and the percentage determined.

Under conditions like those the inquirer describes the amount of inedible grease produced would be approximately $\frac{1}{2}$ to $\frac{3}{4}$ of 1 per cent of live weight.

In plants having federal inspection the average would be higher, because of the number of carcasses and parts of carcasses going to inedible. It has been estimated that in such plants hogs would run about 10 per cent of the total live weight slaughtered, calves about 5 per cent, sheep about 5 per cent and cattle 17 per cent, the latter including the hide which forms a considerable percentage of the inedible. This is true also in the case of calves and sheep, and to a less extent in hogs.

Any such percentage must be only an estimate, and where this is to be recorded, it should be determined by each individual plant. Inedible offal tests should be made frequently.

Do you use this page to get your questions answered?

Making Sausage

Sausage-makers, small or large, are invited to use this department of THE NATIONAL PROVISIONER in obtaining information concerning the formulas, methods or details of operation. Questions will be answered promptly and in as full detail as possible. General articles on the subject of sausage-making also will be published from time to time.

Address your inquiries, suggestions or criticisms to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

Operating Pointers

For the Superintendent, the Engineer and the Master Mechanic

ARE YOU A "KNOW IT ALL?"

By W. F. Schaphorst, M.E.

You yourself are probably an "authority" on some phase of some subject. If you have a hobby—and we should all have some sort of hobby—you may be an authority on that subject.

However, there are various degrees of authority. A hundred years ago James Watt was an authority on steam engineering matters, but if he should come back to earth today he would have much to learn. Authorities who died one hundred years ago and whose names are revered now would not be authorities today if they could learn no more than they knew then.

In the same way authorities of today are mere infants in knowledge, or will be so regarded one hundred years hence. We really know so little that we have no cause for boasting.

There are some people in this world, however, who are "know-it-alls," and who look into a technical or trade publication apparently for the sole purpose of finding fault rather than to learn something. They find an article that is elementary, and is intended mostly for beginners, and with a gloating "ha ha" the publication is thrown aside with the remark, "That paper is no good."

The writer admits that he is writing this largely in self-defense, because he has frequently been criticised for writing elementary articles and for making mistakes. There is no question but that I have made mistakes, some of them seeming very foolish to readers and very embarrassing to me after they were pointed out to me. But then, who hasn't fallen down? I have fallen more than once.

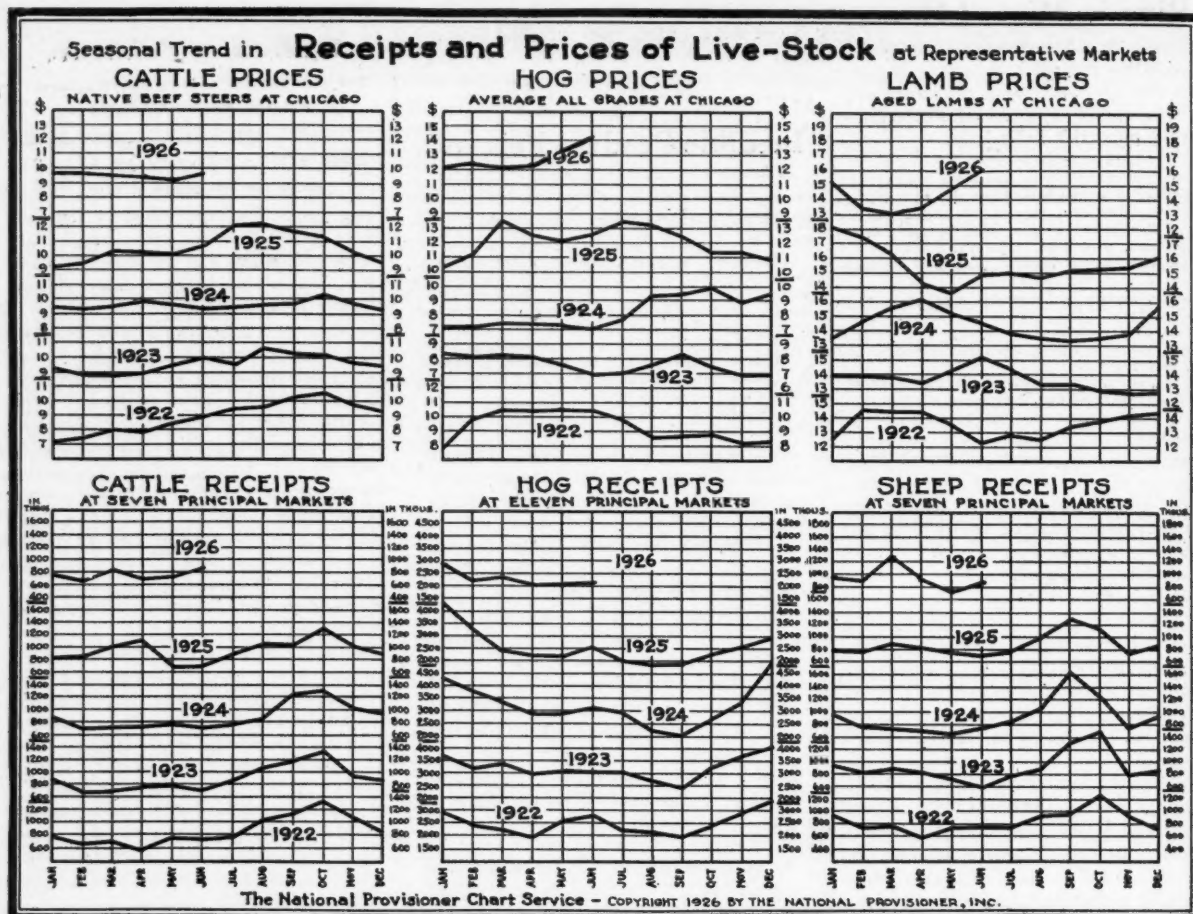
The principal function of any serious publication is to teach. Every word in the publication, from the first advertisement on the front cover to the last advertisement on the back cover, should be instructive. And it has been my experience that most publications are instructive.

The editorial pages should contain editorial opinions, should contain the results of experiences of readers, should contain news items, notices of meetings, notices of new catalogs published by manufacturers, etc. The publishers are doing their very best toward advancing knowledge. Could the scoffer do better, I wonder?

Bearing in mind the fact that future generations will be amused to some extent, at least, by our present elementary knowledges, how foolish it is for us to prate about our knowledge and how foolish to scoff at the other fellow.

Nobody is a real "expert" or "authority," unless, possibly, in an exact science like mathematics. We may think we are authorities, but we are not. Authority is only relative.

Where are hides most frequently "scored," and what is the right practice to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of receipts and prices of livestock at Chicago and the principal markets for the first six months of 1926, with comparisons with the four years previous.

Cattle receipts during the first six months of 1926 were heavy at Chicago, and were the largest of record at some of the river markets. The end of the run of fed cattle has been predicted many times, but they held strong during the first half of the year, and June receipts reached a higher average than those of any previous month.

Prices of native beef steers have held steady to strong and showed a decided increase in June, following a lower average in May. The scarcity of plain cattle and the amount of flesh carried by the commoner grade of steers and "she" stuff had a generally depressing influence on the price of native steers. The price level of the better grades of fed steers has been below that of a year ago, but compared satisfactorily with that of the past four years.

Receipts of hogs during the first half of 1926 at the eleven principal markets were smaller than for the same period of any year since 1922. While a seasonal decline took place during the first two months of the year, the market runs have held fairly steady since that time, and compare more nearly with the trends of 1922 and 1923 than with those of the past two years.

Prices throughout the year averaged above \$12 and sought a \$14 average during June. Hog prices generally have been out of proportion to prices of product, particularly in view of the large yield of lard and the low market level for fat cuts.

During the first half of 1926 lamb prices showed little similarity to those of recent years. Receipts have been heavy and quality at times did not meet market demand. The heavy lambs marketed during the early months of the year suffered considerable price penalty because of the large amount of fat carried and the weightiness of the cuts. With the receipts of native lambs in the spring months, prices increased and reached the highest June average in five years.

The total meat supply of the country in the first six months of the year has been large, but the proportion of hogs in the runs has been smaller than for any similar period since the first half of 1922. The shortage in the supply of pork products was generously supplemented by beef, veal, lamb and mutton, and the per capita consumption of all meats has remained relatively steady.

Smaller cattle runs are predicted for the last half of the year, with some increase in sheep and lamb supplies and a fairly steady run of hogs. Not much increase in the hog crop is anticipated before the fall crop of pigs.

LESS HOGS CONDEMNED.

Only 3 carcasses were condemned of the 12,174 accredited hogs slaughtered at the Kansas City market in June. This was a percentage of only .024 of 1 per cent. Since June 20, 1924, when the first premiums were paid for hogs coming from

territory accredited free from tuberculosis, 100,350 such hogs have been slaughtered, and only 24 of these hogs have been condemned.

At Omaha, 11,627 hogs were killed from accredited counties during June, 29 of which were condemned for tuberculosis infection. Packers at the Omaha market paid a premium of \$3,105.54 on these hogs.

For the six months period ending June 30, a premium of \$32,487.48 has been paid on hogs from accredited territory.

The increasing number of hogs from accredited territories coming to central markets indicate that tuberculosis is being rapidly stamped out of the herds of meat animals in the territories surrounding these markets.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Liquidation Continues—New Low Levels—Demand Disappointing—Hog Market Weaker—Receipts Fairly Liberal—Exports Disappointing.

The developments the past week have shown a distinct tendency towards lower levels. There has been a decline both in meats and lard with prices at new low levels for the movement and down about 1½¢ a pound on lard from the high level of June. This decline has brought much liquidation and a rather pessimistic temporary feeling.

The decline in hogs has also been fairly persistent and prices show a loss of about 2¢ a pound from the June high level with the daily receipts somewhat in excess of the apparent willingness of the trade to absorb. The decline has been rather sharp and represents a distinct loss in values. There has also been a weaker market in cattle and in lard. The comparative prices for the past week at Chicago follow:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week	\$12.85	\$ 9.35	\$ 5.75	\$12.00
Previous week	13.30	9.70	5.75	14.55
Cor. week 1925	13.65	12.00	9.00	15.00
Cor. week 1924	7.50	9.00	5.65	14.15
Cor. week 1923	7.00	9.50	5.75	13.80
Cor. week 1922	9.65	9.65	6.60	13.10
Cor. week 1921	9.95	8.20	5.80	10.30
Av. 1921-1925	\$ 9.55	\$ 9.65	\$ 6.55	\$13.25

The situation on the decline is for the moment a little puzzling and to some extent disconcerting. The hog movement has been on a fairly liberal scale so that the receipts have been somewhat difficult to absorb. The total receipts for the past week were 447,000 which was only about 50,000 less than for the corresponding time last year. Since March 1 the receipts at western markets have been 9,850,000 compared with 10,444,000 a year ago. This loss in the movement has evidently been already discounted as it not having at the moment any stimulating effect.

Ahead of Last Year.

The packing at all points has been in excess of last year and for the summer season shows a gain of about 200,000 hogs which is taken to indicate that the low point in the movement has been reached and past and with the reports as to hog supplies and the breeding for the fall crop there will be a fairly steady increase in the supply available.

Apparently this thought is being discounted in the action of the market both as affecting the futures deliveries and as affecting the prices for live hogs. The distribution of products is very steady however. The past week the shipment of meats from Chicago was 2,000,000 pounds more than last year for fresh meats but about 3,000,000 pounds less for cured meats. The shipment of lard was slightly less than last year.

A study of the year's movement of products at Chicago since the end of October indicates a gain in receipts of cut meats of 41,000,000 pounds and a loss in receipts of lard of 52,000,000 pounds. At the same time there has been a gain in the shipment of meats of 6,000,000 pounds and a loss in the shipment of lard of 22,000,000 pounds. This change in the movement has been due undoubtedly to the smaller packing at Chicago resulting in the manufacture of smaller supplies

and a necessary increased flow from other points through Chicago.

Statement Disappointing.

The mid-monthly statement of products was rather disappointing. The figures on lard issued last week showed a gain of 7,000,000 pounds compared with the first of the month and practically no change of any importance in the supply of meats. The statement started considerable selling and this selling was continued through into the present week helped by the weakness in hogs and the lack of active shipping demand.

Exports for the last week were disappointing, showing a decrease in lard compared with last year and a decrease in meats compared with last year. The tendency of the export movement seems to reflect the influence of the price question in the demand for products from the other side. There is a rather uncertain feeling as to what price will stimulate the foreign demand. Opinions expressed by different people are that a lower level of both hogs and products will have to be

reached before there is any important export movement.

Steady Demand Seen.

With the steady growth in the American population and the continuation of good business conditions there is no apparent likelihood of any material decrease in the American demand so that the supplies available for export would seemingly have to come from an actual increase in the livestock supply sufficient to materially change the base level of prices.

The American consumption of meats and fats continues large and with the present stocks of products on hand compared with previous years there is no burdensome supply.

The feeling in the market, however, seems to have changed quite perceptibly. At what price the domestic and foreign demand will absorb the surplus offerings is not yet clear. The trade is watching very carefully for evidence of increased buying on the decline and increased distribution.

PORK—Demand was rather slow, the market barely steady with mess New York quoted at \$40.50; family \$43@45; fat backs \$32@34. At Chicago mess quoted at \$38.

LARD—Demand was slow both export and domestic and the market heavy with prime western New York quoted \$16.30@16.40; middle western \$16.15@16.25; refined Continent 16¼¢; South America 17¼¢; Brazil kegs 18¼¢; compound 16¼¢@16½¢. At Chicago regular lard in round lots quoted at July price, loose lard 82½¢ under July and leaf lard \$1 under July.

BEEF—The market was steady but trade light with mess New York \$18@20; packet \$18@20; family \$21.50@22.50; Extra India mess \$35@40; No. 1 canned corned beef \$3; No. 2, \$8½; 6 lbs., \$18.50 and pickled tongues \$55@60 nominal.

SEE PAGE 39 FOR LATER MARKETS.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)
Liverpool, July 23, 1926.

General provision market continues dull. There is a fair demand for A. C. hams. Clear bellies are dull. Selling prices working lower. Square shoulders and pure lard are fairly active.

Today's prices are as follows: Shoulders, square, 101s; picnics, 92s; hams, long cut, 137s; bacon, American cut, 137s; Cumberland cut, 114s; short backs, 114s; bellies, clear, 108s; Canadian, 112s; Wiltshire, 106s; spot lard, 79s 9d.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending July 17, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Calf carcasses	1,152
Canada—Smoked pork	3,828½ lbs.
Canada—Pork tenderloins	150 lbs.
Canada—Calf livers	2,300 lbs.
Canada—Beef tongues	55,045 lbs.
Italy—Loose sausage	1,285 lbs.
France—Tripe in tins	300 lbs.
France—Oxmouth salad in tins	350 lbs.
Germany—Smoked pork	1,740 lbs.
Germany—Loose sausage	55 lbs.
Spain—Sausage in tins	370 lbs.
Australia—Beef stearine	153,900 lbs.
South America—Corned beef in tins	468,400 lbs.
South America—Beef tenderloins	12,000 lbs.
South America—Pork cuts	55,000 lbs.
South America—Beef cuts	80,820 lbs.
South America—Sheep carcasses	2,900
Holland—Oleo stearine	27,750 lbs.
Holland—Smoked pork	3,300 lbs.
Czecho-Slovakia—Smoked ham	2,457 lbs.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States, during the week ending July 17, 1926, with comparisons, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.				
	Week ending—	to	Jan. 1,	1926*
	July 17, 1926.	July 18, 1925.	July 17, 1926.	July 17, 1925.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	971	2,812	1,249	114,996
To Belgium	1,328
United Kingdom	786	2,596	1,103	100,506
Other Europe	1,198
Cuba	171	185	105	5,010
Other countries	14	31	41	6,964

Bacon, Including Cumberlands.				
	Week ending—	to	Jan. 1,	1926*
	July 17, 1926.	July 18, 1925.	July 17, 1926.	July 17, 1925.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,959	2,597	1,908	98,210
To Germany	590	755	50	9,042
United Kingdom	1,327	2,247	1,751	59,658
Other Europe	13	310	105	14,927
Cuba	28	35	11,190
Other countries	3	5	2	3,423

Lard.				
	Week ending—	to	Jan. 1,	1926*
	July 17, 1926.	July 18, 1925.	July 17, 1926.	July 17, 1925.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	7,722	5,756	8,232	412,629
To Germany	3,561	755	1,432	132,839
Netherlands	597	639	1,482	28,832
United Kingdom	1,777	2,847	3,701	132,916
Other Europe	78	142	353	21,985
Cuba	1,378	985	1,057	45,761
Other countries	361	388	207	50,296

Pickled Pork.				
	Week ending—	to	Jan. 1,	1926*
	July 17, 1926.	July 18, 1925.	July 17, 1926.	July 17, 1925.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	16	217	137	15,158
To U. Kingdom	5	86	1,691
Other Europe	18	1,243
Canada	100	3,412
Other countries	11	31	39	8,082

TOTAL EXPORTS BY PORTS.				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	971	1,959	7,722	16
Boston	1
Detroit	759	300	1,037
Port Huron
Key West	171	1,114
New Orleans	14	29	625	10
New York	27	1,534	4,944	5
Philadelphia

DESTINATION OF EXPORTS.				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom (total)	786	1,327
Liverpool	233	900
London	131	265
Manchester
Glasgow	172
Other United Kingdom	230	152
Exported to:				
Total Germany	3,561
Hamburg	3,215
Other Germany	346

*Corrected to June 30.

NEWMAN
GRINDERS - PULVERIZERS

"Newmanize" your Tank House

It means a big saving

To purchase a guaranteed, strong, power-saving, Tank-age, Glue and Fertilizer Grinder at

\$300.00 to \$495.00 f.o.b. factory

seems almost unbelievable, but it is a fact.

Large-scale production plus standardization enables us to quote this price. It's a real good "buy" and guaranteed to give satisfaction at the lowest operating cost.

Write today

Newman Grinder & Pulverizer Co.
419-425 W. 2nd St., Wichita, Kansas

Distributors
The Cincinnati Butchers' Supply Co., Chicago-Cincinnati
The American By-Products Machinery Co.,
26 Cortlandt St., New York City
The Albright-Nell Co., Chicago


EUROPEAN PROVISION CABLES.

There has been no change on the Hamburg market during the past week, says E. C. Squire, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the U. S. Department of Commerce.

Receipts of lard during the week show an increase of 100 metric tons, being 1,700 as compared to 1,600 last week, while arrivals of pigs at 20 German markets fell 7,000 below the mark of last week. This week's arrivals were 60,000 with a top Berlin price of 17.30c per pound compared with the same number at 18.17c for corresponding week last year.

A slight improvement is noted at Rotterdam, the market becoming firmer.

The Liverpool market is slow although an increased price is registered on a number of products.

The total number of pigs bought alive and in carcass for bacon curing in Ireland was 17,000 compared with 16,000 same week in 1925.

Danish slaughterings for the week are estimated at 57,000.

Hamburg.		STOCKS DEMAND		PRICES	
					Cents per lb.
Refined lard.....	Hvy.	Poor		17.58@18.37	
Fat backs.....	Med.	Poor			
Frozen livers.....	Lt.	Poor			
Rotterdam.					
Ex. neutral lard.....	Med.	Poor.		@19.11	
Ex. oleo oil.....	Med.	Avg.		14.50@14.38	
Prime oleo oil.....	None	Poor			
Ex. oleo stock.....	Med.	Poor		14.20@14.38	
Fat backs.....	Lt.	Poor			
Refined lard.....	Lt.	Poor		@17.47	
Extra premier jus.....	Hvy.	Avg.			
Antwerp.					
Refined lard.....	Lt.	Poor		17.80@18.37	
Picnics.....	Lt.	Poor			
Fat backs.....	Lt.	Poor			
Liverpool.					
Hams, AC, light.....	Lt.	Good		29.73@30.16	
Hams, AC, heavy.....	Lt.	Good		29.08@29.51	
Hams, long cut.....	Med.	Avg.		29.51@29.95	
Picnics.....	Med.	Avg.		19.53@21.70	
Square shoulders.....	Lt.	Avg.		22.13@22.57	
Cumberland, light.....	Med.	Poor		25.39@25.82	
Cumberland, heavy.....	Med.	Poor		25.39@25.82	
American Wiltshires.....	Med.	Poor		23.00@23.87	
Clear bellies.....	Med.	Poor		23.44@23.87	
Ref. lard in boxes.....	Hvy.	Poor		17.79@18.01	



No. 104 Curing Pan Truck

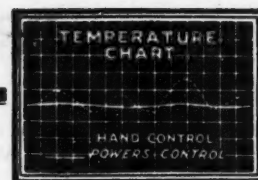
Pan size
30"x40"x6"
deep.

Made of No. 12
steel, welded
seams.
Galvanized.
Malleable
Wheels.

Length 48"
Width 36"
Height 50"

**The Globe
Company**

824 W. 36th St.,
Chicago



35 YEARS of specialization in temperature control has given us a wealth of knowledge and experience which is at your service without cost or obligation.

We have regulators for every process in the Packing Industry, each one specially worked out to do that particular kind of a job.

Let our engineers help you on your problems of temperature control; we may be able to save you much trouble and expense.

THE POWERS REGULATOR CO.

25 years of specialization in temperature control
2725 Greenview Ave., Chicago
New York Boston Toronto
and 31 other offices. See your telephone directory (1031B)

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending July 17, 1926, with comparisons, as follows:

	Week ending July 17.	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses	8,677	8,261	8,801
Cows, carcasses	486	538	959
Bulls, carcasses	135	85 1/2	110
Veals, carcasses	7,878	9,922	12,312
Hogs and pigs	21,823	21,624	23,591
Lambs, carcasses	2,141	2,833	5,945
Mutton, carcasses	491,348	855,522	170,715
Beef cuts, lbs.	739,727	897,521	744,590
Local slaughters:			
Cattle	7,098	8,508	10,077
Calves	14,807	14,091	20,929
Hogs	25,577	28,858	29,772
Sheep	47,123	42,834	44,021

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending July 17, 1926, with comparisons:

	Week ending July 17.	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses	2,856	2,752	2,461
Cows, carcasses	698	800	916
Bulls, carcasses	150	115	185
Veals, carcasses	1,519	1,837	2,030
Lambs, carcasses	8,298	8,059	7,628
Mutton, carcasses	1,045	1,162	1,297
Pork, lbs.	297,185	357,106	303,240
Local slaughters:			
Cattle	2,044	1,907	2,032
Calves	2,987	2,821	2,908
Hogs	13,072	11,916	9,868
Sheep	6,798	4,717	4,970

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending July 17, 1926, with comparisons:

	Week ending July 17.	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses	2,998	3,170	2,654
Cows, carcasses	1,077	1,043	1,857
Bulls, carcasses	24	43	12
Veals, carcasses	1,061	1,148	2,016
Lambs, carcasses	12,334	11,277	12,549
Mutton, carcasses	114	197	419
Pork, lbs.	240,669	256,689	318,709
Local slaughters:			
Cattle	1,569	1,458	1,327
Calves	1,815	1,693	1,828
Hogs	13,694	16,342	10,908
Sheep	5,356	4,703	4,481

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—A moderately active and steady market featured tallow throughout the week and while prices showed no particular change, the undertone was distinctly better, producers maintaining a firm idea as to prices and apparently in a fairly satisfactory sold up position. On the other hand consumers were fair buyers with the larger soapmakers in the market, estimates indicating 500,000 to 1,000,000 lbs. changing hands during the week. Buyers, however, were not inclined to climb for supplies.

At New York special quoted at 8½c, extra, 8¾c f.o.b.; and edible 10¼c.

At Chicago trading was generally quiet and the market steady. Prime packer last sales 8¾c f.o.b. Cincinnati 8¾c nominal and Kansas City 8¾c f.o.b. At Chicago edible quoted 10@10¼c; fancy, 9@9¼c; prime packer, 8¾c; No. 1, 8¾c; and No. 2, 7@7¼c.

At Liverpool the market showed little or no change during the week with fine quoted at 45s 3d and good mixed at 44s 9d. At the London auction on Wednesday, July 21, 1,255 casks were offered and 239 casks sold at prices unchanged to 1s higher than a week ago; mutton quoted at 44s@45s 6d; beef 44s@45s 6d; good mixed 42s@43s 6d.

STEARINE.—The market was rather quiet and weak with sales of oleo Norfolk at 13c equal to 12¾c New York at which figure the market was quoted here. Slowness in compound trade continued to have effect. At Chicago oleo was quoted at 13½@14c.

OLEO OIL.—The market was dull and heavy with offerings fair and demand slow with extra New York quoted at 13½c medium at 13c nominal and lower grades 11¾c nominal. At Chicago extra quoted at 13½c.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL.—The market was somewhat easier with the heaviness in raw materials and a slack demand, consumers taking hold apparently only for immediate requirements. At New York edible quoted at 18¼c; extra winter at 15¾c; extra, 14¾c; extra No. 1, 12¾c; No. 1, 11¾c; No. 2, 11¼c.

NEATSFOOT OIL.—Demand was fair, the market very steady with firmness in raw materials. At New York pure quoted 16¾c; extra, 12¾c; No. 1, 12¾c; cold test, 18¾c.

GREASES.—A rather spotty trade but a very steady undertone features the grease markets again this week. Offerings were light and limited and the firmness in tallow continued to help the market but consumers were not inclined to climb for supplies. Sentiment on the whole was mixed but in general a better feeling exists. Export interest was rather slow with the unsettled foreign exchange situation apparently cutting some figure. At New York, yellow and house quoted at 8¾c; B white, 9@9¾c; A white, 9¼@9¾c; choice white, 11¼c. At Chicago demand was moderate and the market steady with offerings well held and brown quoted at 7@7¼c; yellow, 7½@7¾c; house, 7½@7¾c; B white, 7½@8¾c; A white, 9@9¼c; choice white, all hog, 10@10¼c.

LARD AND GREASE EXPORTS.

Exports of lard from New York, July 1 to July 21, 13,662,729 lbs.; tallow, none; greases, 1,475,900 lbs.; stearine, 61,200 lbs.

Packinghouse By-Products

Chicago, July 22, 1926.

Blood.

Prices showed a decline of 25c per unit from the recent high level, outlet being very narrow.

Unit ammonia.	
Ground.....	\$4.35@4.50
Crushed and unground.....	4.00@4.25

Digester Hog Tankage Materials.

Special productions made new high price levels for the year, but the rank and file held barely steady. The chief call seems to be for the better grades of 8 per cent to 10 per cent goods.

Unit ammonia.	
Ground, 7 to 12% ammonia.....	\$4.50@5.25
Unground, 11 to 13% ammonia.....	4.85@5.00
Unground, 6 to 10% ammonia.....	4.35@4.75
Liquid stick, 8 to 12% ammonia.....	3.50@3.75

Fertilizer Materials.

Not enough trading was consummated this week to make a fair test of the market, and this condition will probably prevail until the eleventh hour buyers make their appearance.

Unit ammonia.	
High grade, ground, 10-11% ammonia.....	\$3.75@4.00
Lower grade, ground, 9-10% ammonia.....	3.40@3.65
Medium to high grade, unground.....	3.50@3.75
Lower grade and renderers', unground.....	3.25@3.40
Bone tankage, unground.....	3.25@3.75
Hoof meal.....	3.50@3.75
Grinding hoofs, per ton.....	38.00@40.00

Bone Meals.

Sellers and buyers were too far apart in their price views to permit only scant trading, although sellers seem to have the best of the argument.

Per Ton.	
Raw bone meal.....	\$34.00@50.00
Steam, ground.....	29.00@40.00
Steam, unground.....	27.00@32.00

Cracklings.

New high prices were registered in this department of trade for the year this far, with buyers more or less at the mercy of the producers.

Per Ton.	
Pork, according to grease and quality.....	\$80.00@90.00
Beef, according to grease and quality.....	55.00@75.00

Horns, Bones and Hoofs.

There is a fair demand at the quotations found below.

Per Ton.	
Horns.....	\$75.00@200.00
Round shin bones.....	45.00@48.00
Flat shin bones.....	42.00@45.00
Thigh, blade and buttock bones.....	40.00@45.00
Hoofs.....	38.00@40.00

(NOTE—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

While most of the factories using these materials are closed for the summer months, prices held steady owing to scant supplies.

Per Ton.	
Kip and calf stock.....	\$31.00@36.00
Rejected manufacturing bones.....	40.00@42.00
Horn piths.....	36.00@37.00
Cattle jaws, skulls and knuckles.....	30.00@37.00
Sinews, pizzles and hide trimmings.....	22.00@23.00

Animal Hair.

The few lots of crude and processed hair offered this week sold readily at the recent reduced price range.

Per Pound.	
Coll and field dried.....	3 @ 5
Processed grey.....	7 @ 11
Black dyed.....	6½ @ 12
Cattle switches, each.....	3½ @ 5½

Pig Skins.

No. 1 frozen tanner grades reached 7c f. o. b., Middle West production points, while unassorted edible lots met with a cool reception.

Per Pound.	
Tanner grades.....	6½ @ 7
Edible grades, unassorted.....	4½ @ 4½

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, July 21, 1926.—The new sulphate of ammonia prices have been announced by leading producers. They quote \$2.40 in bulk delivered northern points for shipment in equal monthly quantities for the year. If special deliveries are wanted the price is \$2.50 in bulk delivered.

Little interest was shown in tankage the past week at the price of \$4.25 & 10c. Blood was quoted at \$4.00 but on a bid this price could probably be shaded.

Fertilizer manufacturers are looking for lower prices in some materials such as tankage and are withholding their purchases for the time being.

TROUBLE WITH HOG HAIR.

In writing to Guy Fridley, of the E. G. James Company, Chicago, one of the leading manufacturers of curled hair in this country, states:

"If you could only educate the packers to take care of their hair properly, it would certainly do a very great deal towards making trading with them easier. Of course, we realize that hog hair is only a by-product with them, but with us it is our 'bread and butter,' and that is the reason we are so particular in asking that goods are shipped according to sample."

Packers who are having trouble in drying their hair properly, either on the field or on the coils, also encountering trouble in preventing hair from being burnt through the heating process, can get help in the solution of this serious problem by writing either to Mr. Fridley or to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

ADAM AND JOHN ON TOUR.

A. L. Nagel, vice-president of the Kroger Grocery & Baking Co., one of the leading Cincinnati meat packers, accompanied by Mrs. Nagel and John J. Dupps, Jr., vice-president of the Cincinnati Butchers Supply Co., with Mrs. Dupps and their two children, Jack and Ruth, have just returned from an extensive motor trip through New England and Canada, returning by way of New York and Washington. They visited Quebec and took a boat trip on the St. Lawrence and Saguenay Rivers through that part of Canada that is little visited by tourists. John brought back a lot of good pictures of the trip, and says everybody had the time of their lives.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

TRADE GLEANINGS.

E. F. Bailey has purchased the Belmond Rendering plant at Belmond, Ia., from A. L. Lamb.

The Seymour Packing Company of Winfield, Okla., has opened a branch produce house at Newkirk, Okla.

Fire recently destroyed the plant of the Raymond Brothers Packing Company in Denver. Thousands of dollars in machinery and stocks of pork and beef were included in the loss.

August Krantz, a large stockholder, has purchased the plant and equipment of the Grand Island Packing Company, Grand Island, Neb., and it is stated that the plant will continue operations as in the past.

Erection of a \$25,000 addition to the plant of the W. H. Balentine Packing Company of Greenville, S. C., is being pushed forward as rapidly as possible. The lard output of the plant will be doubled with completion of the addition.

Announcement is made of the purchase by the Peerless Packing Company, a newly organized Sharon, Pa., concern, of the Valley Packing & Provision Company. The plant has been completely remodeled and the new firm will specialize in smoked meats and sausage.

The Union Meat & Packing Company is being incorporated to take over the management and property of the Imelli Meat Company of Carson City, Nev. A. C. Trieflof of Reno has been elected president of the new corporation which will erect a modern packing plant in Carson Valley, the largest of its kind in western Nevada.

ANOTHER OIL MILL ENEMY.

By Lehman Johnson.

Will the "cotton hopper" put any oil mills out of business? Nobody knows. Our cotton men don't seem to care, and will probably erect a monument to the hopper to place alongside the weevil monument.

We know what the weevil did, and we know that if the hopper destroys the early fruit and the weevil the late, that some oil mills will suffer for grist and much food value will be lost.

We also know from experience that the farmers never protect the cotton crop from any new insect pest the first year.

But we chemists know and have taught you that two applications, five days apart, of a mixture of two chemicals, eight pounds of "flowers of sulphur" and four pounds of calcium arsenate per acre, will kill both the insect pests and protect the crop.

Our wideawake, smaller oil mills, in closer touch with the farms, of proved patriotism in war time, and assisted by the cotton ginner in connection with them, could insure "grist" enough for both by contracting to dust the cotton fields in return for cotton seed to be delivered at the market price at the time of delivery, less the whole or a portion of the cost of dusting.

This suggestion of quick action, cooperative work and deferred payment of expenses may save some oil mills from the receiver's hands, save some farmers from the poorhouse or worse, and save much food for the people of the United States.

If you don't know what the hopper is doing, learn. Dr. B. R. Coad, director, the U. S. D. A. Delta Laboratory, Tallulah, La., begins a closely-written four page cotton hopper circular as follows:

"TALLULAH, LA., JULY 4, 1926.
"During the past few weeks, there has been a TOTALLY UNEXPECTED and UNPRECEDENTED spread of damage to the cotton crop caused by what is known as the "cotton hopper," or the "cotton flea."

"This has caused widespread interest and apprehension"—and so on through four pages. But now, listen to me. It hasn't aroused any ACTION worth while, and with the complaisance of the Southern cotton interests toward the damage, it is not going to unless those interested in the food side of the cotton plant individually and collectively start something.

Better get Coad's circular (address as above) examine the fields near you, get arsenic, sulphur and duster, and get busy if you find yourself in a danger zone. Look on the expense as insurance. Better work overtime for a week than be without work for a year.

I make no apology, either as a chemist, or amateur political economist, for urging the protection of this cottonseed crop by chemical and every other means possible. We need the edible fat for human consumption and the protein for live stock.

I would be unworthy of the position I hold, as official chemist of our Memphis Merchant's Exchange and referee chemist

of the Inter-State Cotton Seed Crusher's Association, if I did not protest against the general indifference among us toward insect damage, when I know that damage can easily be prevented by chemical means and that the destruction of insect pests is economically sound.

I refuse to believe there is more economic sense in the bellies of the boll weevil and the cotton hopper than in the brains of all the bankers, merchants and farmers of the cotton states, or that the size of the crop should be regulated by insects instead of by men.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, July 21, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt. Lagos palm oil in casks of 1,600 lbs., 9½c lb.; olive oil foots, 8¾@8¾c lb.

East India Cochiti coconut oil, 16c lb.; Cochiti grade coconut oil, domestic, 12½c lb.; Ceylon grade coconut oil, 11½@11¾c lb.

Prime summer yellow cottonseed oil, 16¼@16½c lb.; prime winter salad oil, 16½@16¾c lb.; Raw linseed oil, 12.2@12.7c lb.

Extra tallow, f.o.b. seller's plant, 5½c lb.; Dynamite glycerine, nom., 27c lb.; Chemically pure glycerine, nom., 29 to 30c lb.; Saponified glycerine, nom., 21c lb.; Crude soap glycerine, nom., 19/20c lb.; Prime packers' grease, nom., 8¾c lb.

NEW NEWMAN GRINDER PLANT.

The Newman Grinder & Pulverizer Company, Wichita, Kas., manufacturers of the Newman grinders and pulverizers, have moved into their new factory at 419-425 West Second street, Wichita. This new plant was made necessary to take care of the greatly enlarged business resulting from introduction of the Newman grinder into the meat packing and other fields.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending July 17, 1926, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended July 15.	Previous week.	Same week, 1925.
Toronto	\$ 8.25	\$ 8.50	\$ 8.00
Montreal (W)	7.75	8.25	7.50
Montreal (E)	7.75	8.25	7.50
Winnipeg	7.50	8.00	6.50
Calgary	6.50	6.50	6.75
Edmonton	7.00	7.00	6.00

VEAL CALVES.			
	Week ended July 15.	Previous week.	Same week, 1925.
Toronto	\$12.25	\$12.50	\$10.50
Montreal (W)	10.00	10.00	9.00
Montreal (E)	10.00	10.00	9.00
Winnipeg	9.00	8.00	6.50
Calgary	7.50	8.50	6.50
Edmonton	7.50	7.50	5.50

SELECT BACON HOGS.			
	Week ended July 15.	Previous week.	Same week, 1925.
Toronto	\$16.18	\$17.01	\$15.08
Montreal (W)	15.75	15.75	14.25
Montreal (E)	15.75	15.75	14.25
Winnipeg	15.40	16.50	13.58
Calgary	15.67	16.33	13.75
Edmonton	15.67	15.95	13.20

GOOD LAMBS.			
	Week ended July 18.	Previous week.	Same week, 1925.
Toronto	\$16.00	\$16.00	\$17.90
Montreal (W)	17.00	17.00	16.00
Montreal (E)	17.00	17.00	16.00
Winnipeg	13.50	10.50	12.25
Calgary	14.00	14.00	13.00
Edmonton	13.00	15.00	13.00

HY-GLOSS
MARGARINE CARTONS

Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National
Carton Company**
Joliet, Ill.

THE BLANTON COMPANY
St. Louis, U. S. A.
Manufacturers of
BLANCO SHORTENING

Give Us Your Inquiries

Selling Agencies at

New York

Philadelphia

Pittsburgh

Memphis

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Quiet—Prices Irregular—Cash Trade Slow—Lard Weakness Factor—Cotton Weather Better—Oil Sentiment Mixed—Prices Easily Influenced.

The last week has seen a continued moderate trade in cotton oil futures on the New York produce exchange and irregular price developments. The smallness of outside trade, again made for a condition where values were easily influenced either way, and prices after advancing sharply at the close of last week on a bullish interpretation of the Government report, reacted almost as quickly under a complete lack of buying power, scattered liquidation and local bear pressure.

The downward movement could have been traceable partly to the decided weakness in the lard market together with some improvement in weather conditions in the south and an indifferent cash oil demand generally.

While underlying conditions were unchanged, and the statistical position of the oil market as strong as anyone had hoped for, nevertheless lack of confidence in values was displayed by the timidity on the part of those working on the constructive side, with the result that the market followed the line of least resistance.

Shorts Take Advantage.

As far as trade itself was concerned, there was no special feature to the operations. Commission houses were on both sides and while mild liquidation developed, shorts took advantage of the breaks to cover. The position of the market continued purely speculative, as refiners' interest in futures was negligible. The fact that cash demand has not improved was of course disappointing to the bulls but deliveries against old orders are reported quite satisfactory and at any rate there is no burdensome stock of oil.

The visible supply on the first of July was about 535,000 bbls. and should July consumption run 200,000 bbls. or so as

expected, the carryover of old oil would be somewhere between 300,000 and 350,000 bbls. to take care of August and September business when very little new crop oil is available.

Under such conditions, the position of actual oil cannot be considered as weak. The coming two months should see sufficient demand to have cleaned up the old crop oil and put the oil market in a position

where the new crops will move readily into consumptive channels.

Consumer Out of Market.

The consumer has been out of the market for quite a while. Cash business of late has been spasmodic, but the shelf stocks must have been reduced somewhat as compared with a month or two ago, and any renewed buying movement in a broad way would likely reflect the actual supply conditions.

In the meantime, however, with the future market lacking leadership, there is a disposition to go slow and in fact to even up pending developments. The private cotton crop estimates that have been coming out are running large, in spite of recent weather and crop complaints and have been unsettling to some extent. The cotton crop, however, is far from made, and at least should not be a factor in the nearby oil situation.

The lard market has been feeling drastic liquidation, poor buying support, constant advances of slow cash lard demand and to some extent increases in stocks, even though the latter is still materially under this time last year.

The sympathetic influence of the outside markets showed to some extent the highly speculative character of the oil market at the moment but notwithstanding this opinions are decidedly mixed among some of the best minds of the trade and to say the least, the impression is that any revival in cash trade or any improvement in buying power in futures would find reflections in the market by a substantial upturn.

Long Has Advantage.

On the other hand, should broader buying power fail to develop for one reason or another the market is dependent upon its action in the disposition of the open interest, making for a condition where values will swing either way dependent upon whether shorts cover first or longs try to liquidate. For the long pull it is argued that the long has the advantage if he sits tight until the short covers, due to the prospects of little actual oil finding its way on the New York market for delivery.

The crude situation has been more or less nominal with a little old crude in the Valley held at 13c and with Valley October shipment quoted around 10c.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, July 22, 1926.—New Orleans cotton oil futures remain firm during lull in spot demand because of small stocks. Late crop, unfavorable weather, and hopper depredations, coupled with belief that buyers must soon enter buying orders to replenish their stocks, leading to quick advances, shorts here and New York will contribute to greater activity. July sold here today 14.95c and October 11.05c with contracts scarce. Old crop crude is exhausted. New crop crude offerings have been negligible since late June as mills are expecting big demand for their early production and higher prices when the September and October is at hand.

Crop is anywhere from two to four weeks late and much of the early crude was sold in June on the high markets. Recent straddles made over 200 points between purchases at New Orleans and sales at New York in Octobers have shown substantial profits to traders in large volume done.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., July 22, 1926.—Prime cotton seed delivered Dallas nominal; snaps and bollies on quality, nominal; prime crude cottonseed oil 12.75c; cake and meal 43 per cent, \$29.00; hulls, \$7.00; mill run linters, 3@5c. Excessive rain; market inactive; no trading.

ASPEGREN & CO., INC.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

New Orleans — the Logical Market for Refined Cottonseed Oil

In testimony given before a Committee of the United States Senate the rules of the New Orleans contract market were pointed to as a model for others to follow. This market was established for the benefit of the cotton oil trade, less than a year ago, but it is now functioning as well or better than was to be expected. It is broadening rapidly and furnishes an ideal facility for consumers, refiners, crude oil producers and others who may find it useful.

The contract is for 30,000 pounds of refined oil in bulk, and an indemnity bond guarantees weight and grade, at the time of delivery.

Write the Trade Extension Committee, Room 511 Cotton Exchange Building, for information, rules, etc.

NEW ORLEANS COTTON EXCHANGE New Orleans, La.

The Census Bureau report on cottonseed oil and its products is as follows:

COTTONSEED STOCK.		1925-26.	1924-25.
August 1, tons.....	34,000	22,000	
Received mills 11 months	5,513,000	4,592,000	
Crushed same time.....	5,498,000	4,578,000	
On hand June 30th.....	30,000	28,000	
CRUDE OIL			
Stock August 1, lbs.....	5,103,000	4,053,000	
Produced 11 months.....	1,597,832,000	1,393,543,000	
Shipped out same time.....	1,596,155,000	1,382,803,000	
Stock June 30th.....	15,406,000	22,363,000	
REFINED OIL			
Stock August 1st, lbs.....	174,830,000	106,800,000	
Produced 11 months.....	1,346,005,000	1,247,480,000	
Stock June 30th.....	191,741,000	265,726,000	
CRUDE OIL EXPORTS			
11 months.....	36,316,000	22,066,000	
REFINED OIL EXPORTS			
11 months.....	20,741,000	28,355,000	
REFINED COTTONSEED OIL CONSUMPTION			
	1925-26	1924-25	
Stock August 1st, lbs.....	174,830,000	106,800,000	
Produced 11 months.....	1,346,005,000	1,247,480,000	
Total.....	1,520,830,000	1,354,280,000	
Stock June 30.....	191,741,000	265,726,000	
Consumed, Dom.-Exports.....	1,329,094,000	1,088,554,000	
Equal in barrels.....	3,322,000	2,721,000	

THE EDWARD FLASH CO. 29 BROADWAY NEW YORK CITY

BROKERS EXCLUSIVELY
VEGETABLE OILS
In Barrels or Tanks
Hardened Edible Coconut Oil
COTTON OIL FUTURES
On the New York Produce Exchange

The Procter & Gamble Co. Refiners of all Grades of COTTONSEED OIL

Puritan, Winter Pressed Saled Oil

Borers, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

Moonstar Coconut Oil

P&G Special (Hardened) Coconut Oil

Refineries: IOWA FALLS, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

General Offices:
CINCINNATI, OHIO
Cable Address: "Procter"

Total consumption for the month apparently 261,000 bbls. against 206,000 bbls. the previous month and 300,000 bbls. last year.

Visible supply of oil and seed equalled 535,000 against 749,000 bbls. the previous month and 734,000 bbls. last year.

Visible supply decreased 214,000 bbls. for the month against a decrease of 266,000 bbls. last year.

The visible supply is figured on the basis of 290 lbs. of oil per ton of seed and 17% refining loss. Last year the visible figures were on the basis of 300 lbs. per ton and 10% refining loss.

The disappearance of oil for the month appears to have been including crude 248,000 bbls. against 192,000 bbls. last month.

The total disappearance of refined oil this year increased 601,000 bbls. over last year.

COTTONSEED OIL.—Market transactions:

Friday, July 16, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot.....					a 1550
July.....					1500 a 1550
Aug.....					1500 a 1540
Sept.....	2100	1449	1417	1419	a 1550
Oct.....	2900	1290	1265	1267	a 1265
Nov.....	1100	1147	1135	1125	a 1140
Dec.....	1600	1110	1100	1102	a 1100
Jan.....	1400	1101	1092	1092	a 1100
Feb.....					1090 a 1100

Total Sales, including switches, 9,100 bbls. P. Crude S. E. Nom'l.

Saturday, July 17, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot.....					1525 a 1600
July.....					1525 a 1600
Aug.....					1525 a 1600
Sept.....	1200	1453	1410	1451	a 1453
Oct.....	2300	1298	1290	1294	a 1295
Nov.....	100	1145	1145	1145	a 1145
Dec.....	500	1105	1100	1100	a 1106
Jan.....					1095 a 1100
Feb.....					1095 a 1110

Total Sales, including switches, 4,100 bbls. P. Crude S. E. Nom'l.

Monday, July 19, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot.....					1500 a 1575
July.....					1550 a 1575
Aug.....					1525 a 1560
Sept.....	1800	1445	1433	1434	a 1436
Oct.....	2800	1285	1270	1273	a 1273
Nov.....	1200	1130	1125	1123	a 1128
Dec.....	400	1100	1090	1093	a 1090
Jan.....					1080 a 1090
Feb.....					1080 a 1099

Total Sales, including switches, 6,200 bbls. P. Crude S. E.

Tuesday, July 20, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot.....					1500 a 1550
July.....	600	1550	1540	1515	a 1550
Aug.....					1510 a 1545
Sept.....	2000	1410	1390	1405	a 1490
Oct.....	2400	1260	1245	1247	a 1245
Nov.....	600	1118	1108	1104	a 1110
Dec.....	900	1085	1080	1080	a 1087
Jan.....					1077 a 1088
Feb.....	100	1095	1095	1080	a 1094

Total Sales, including switches, 6,600 bbls. P. Crude S. E. Nom'l.

Wednesday, July 21, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot.....					1500 a 1550
July.....	200	1525	1525	1505	a 1550
Aug.....	1000	1500	1500	1500	a 1500
Sept.....	2100	1409	1400	1409	a 1408
Oct.....	2900	1270	1245	1270	a 1269
Nov.....	800	1133	1103	1130	a 1133
Dec.....	600	1090	1090	1090	a 1110
Jan.....					1090 a 1095
Feb.....	700	1090	1090	1092	a 1095

Total Sales, including switches, 8,300 bbls. P. Crude S. E. Nom'l.

Thursday, July 22, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
July.....					1525 a 1550
Aug.....					1500 a 1510
Sept.....	1405	1390	1390	1396	a 1396
Oct.....	1277	1258	1262	1265	a 1265
Nov.....	1140	1120	1120	1120	a 1120
Dec.....	1100	1094	1087	1095	a 1095
Jan.....	1096	1094	1088	1091	a 1091

SEE PAGE 39 FOR LATER MARKETS.

COCONUT OIL.—At the close of last week and the early part of this week it was estimated that upwards of 50 tanks of forward positions of coconut oil sold at 9½c New York while some sales of forward positions at the Pacific coast at 9½c were reported. The market, however, continued to experience a limited demand and was weak in tone with offerings rather pressing and support on the whole limited. At New York spot and August tanks were quoted about 10c forward shipments 9¼@9½. At the Pacific coast nearby tanks quoted at 9½c with intimations that 9c might be done on firm bids, while Pacific coast future shipments were quoted at 9c.

SOYA BEAN OIL.—While offerings were moderate and the market steady demand generally was quiet and sentiment mixed. At New York August and Sept. tanks quoted at 11¼c and barrels at 12¼c. At the Pacific Coast July tanks quoted at 10¾c and Sept.-Dec. shipment 10½c asked.

CORN OIL.—Demand was inactive and the market more or less nominal with the undertone barely steady due to a weaker tone in cotton oil with corn oil f.o.b. mills quoted at 12¼c.

PALM OIL.—Consumers' demand was rather slow but offerings were again limited and the market on the whole steady with Nigre spot casks quoted at 8.45; shipment at 8@8¼; Lagos spot casks New York 8.90 and shipment at 8.55.

PALM KERNAL OIL.—No particular change developed this week but demand more or less routine in character with offerings moderate and the market about steady with spot casks New York quoted at 10¼c future shipment 10¼@10½c future shipment tanks at about 10c.

SESAME OIL.—Market nominal.

PEANUT OIL.—Market nominal.

COTTON OIL.—Demand continues spasmodic and generally disappointing but pressure of cash oil is now in evidence. At New York refined barrels quoted at 15½@16c valley crude 13c asked Oct. crude about 10c.

COTTON HOPPER BULLETIN.

A new bulletin on the cotton hopper, or cotton flea, has recently been issued by the Texas A. & M. College, and is now ready for distribution. The bulletin, which was written by H. J. Reinhard, includes the life, history and habits of the pest.

The bulletin states that the hopper feeds on 38 plants found in Texas, including, besides cotton, wild sunflower, cow pea, okra, watermelon and sweet clover.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, July 1 to July 21, none.

Something Worth Knowing

**YOU CAN DO IT
BETTER WITH
"GAS"**

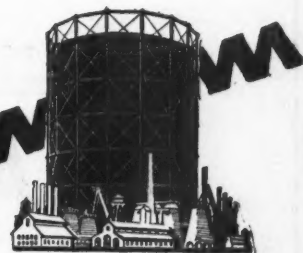
It will cost you *nothing* to *know*; it may cost you thousands of dollars *not* to know, how gas can be used to advantage in *your* factory.

A better product with a lower production cost is one of the important advantages which manufacturers find in gas.

We have prepared a new book entitled "Gas — The Ideal Factory Fuel". You can have your copy for the asking.

American Gas Association
342 Madison Avenue :: New York City

Be sure and see the largest demonstration of gas-fired heating machines ever displayed in the United States. **STEEL TREATERS EXPOSITION, Chicago.** September 20-24 inclusive.



Four Advantages of Gas

Dependable—

any time, any place, any quantity.

Controllable—

exact temperatures, automatically controlled.

Economical—

lowest final cost per unit of production.

Clean—

comfortable factory working conditions.

Jordan's Improved Ham Retainers

(Square and pear shaped)



Patents applied for

***Better Products—
Big Saving of Time and Labor—
No Press Required—***

In cooking and processing hams it is never necessary to repress hams because the Improved Jordan Ham Retainers are equipped with springs which compensate for the maximum expansion and contraction. This produces the best boiled hams which are firm and perfectly shaped to either pear or square retainers.

The Boiled Ham Season is close at hand.

Write us today regarding your Requirements

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

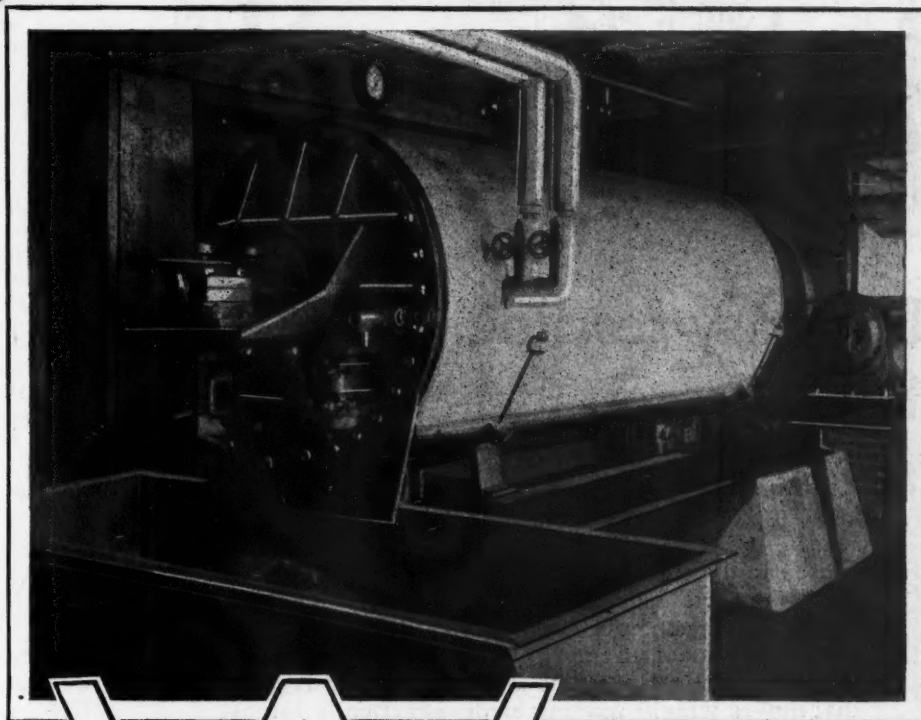
CHICAGO

Western Office, E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.

ANCO

38 Laabs Cookers

for



WILSON & Co.
INC.

The high standard of Wilson & Co., Inc., products requires the best machinery and equipment.

You, too, can secure the same high quality rendered by-products by installing Laabs Sanitary Rendering Equipment. A request from you will bring more detailed information.

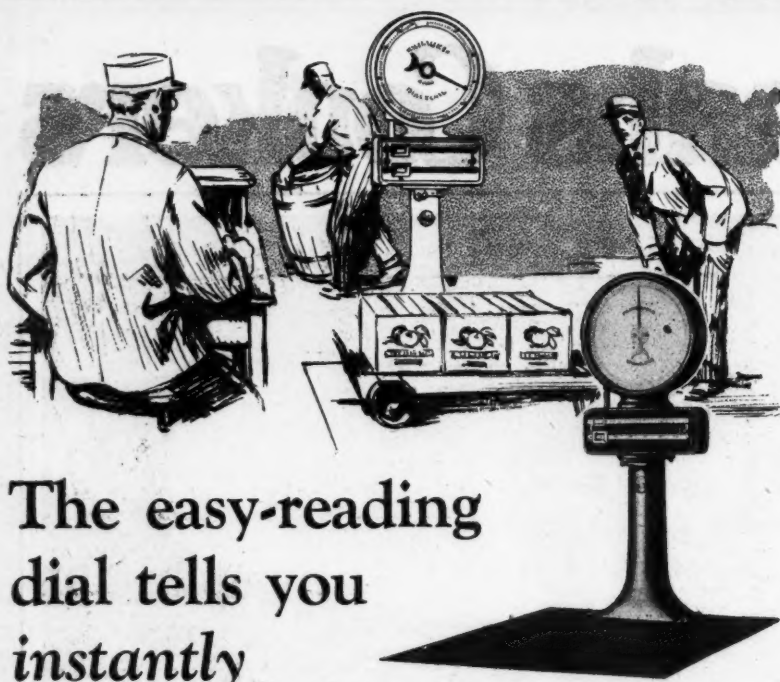
Patented in U. S. A., March 23, 1926. Other patents and foreign patents pending.

BEWARE OF INFRINGEMENTS

THE ALLBRIGHT-NELL Co.

5323 So. Western Boulevard
CHICAGO

Western Office, E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.



The easy-reading
dial tells you
instantly

More rapid weighing. More accurate weighing. The Fairbanks Dial Scale gives you both!

No calculations are necessary. The full, correct weight is shown at the tip of the pointer up to the capacity of the dial. The Fairbanks *direct-reading* dial makes weight reading errors practically impossible. Even the most inexperienced weighman can take correct readings as rapidly as goods can be moved on and off the platform.

Where weighing is an essential part of your business, you can make no wiser investment than the purchase of finely built scales of this advanced type—scales that will effect important savings in time and labor—that will give you the protection of permanently accurate weighing.

The Fairbanks Dial Scale illustrated above is built in sizes of 1000 and 2000 pounds capacity. Other Fairbanks Dial Scales for every requirement.

An experienced Fairbanks scale man will go over your scale needs with you if you desire, and suggest the most efficient scale equipment for your conditions.

FAIRBANKS

THE EASIEST READING

DIAL SCALES

Preferred the  World Over

New York
Broome and Lafayette Sts.

Chicago
900 S. Wabash Ave.

And 40 other principal cities in the United States

ASA 24.8—2198

Australian Beef Trade Export Business Dies and Trend Is Toward Mutton

(Staff Correspondence of The National Provisioner.)

Brisbane, Queensland, June 10, 1926.

The decision of the Council of the city of Brisbane to provide municipal abattoirs for killing meat for local consumption—livestock are slaughtered now in separate establishments by individual concerns—brought to the municipal body a number of offers of export works by various companies.

The fact that so many managements have been anxious to get rid of their plants has been freely commented on. It seems to have its basis in the belief that the number of cattle available for export must decline in the coming years.

As a matter of fact, plants that are devoted only to the export trade are a fairly costly business in Australia, mainly because livestock is only available in killable condition for part of the year. In a good year the killing season may extend over the best part of the year; but in normal times the period does not extend beyond five or six months, perhaps less.

Beef Plants Not Profitable.

For the remainder of the year the works are practically idle. They could be used to kill sheep, of course, but usually when cattle are out of condition, so are sheep. And in any case wool is so high in price that those owning sheep are not inclined to sell them for slaughter at prices that would enable an export trade to be carried on.

Queensland is practically the only state in Australia where cattle are raised on a large scale. The Northern Territory, of course, breeds a large number of cattle; but its isolated position makes supplies from that source somewhat erratic. They have to be driven overland thousands of miles, and before being sent to the plants for slaughter or to the sales yards, they have to be fattened up again.

The other states cannot raise enough cattle for their own requirements, though having large numbers of sheep; and as they are the most populous of the states, they must draw on Queensland more largely for their supplies of beef. Moreover, the recent prolonged dry weather in Queensland has killed off a number of cattle, and there will be smaller numbers available for slaughtering for either home, interstate or overseas trade.

These factors must enter into the calculations of the export concerns, and no doubt account in a measure for the desire to get out of the trade if the plants can be disposed of to advantage.

Argentine Trade War Hurts.

On the Brisbane river there are three large works and several smaller ones. Even in the northern part of the state of Queensland, where the main sources of cattle supply are located, there are not so many. There are therefore more plants than the supply of cattle warrants.

To make matters worse the trade war in the Argentine, which is reflected in the
(Continued on page 47.)

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products quiet, barely steady the latter part of the week. Liquidation was less in evidence but offset the slow cash trade, limited domestic demand and smallness of speculative support. Hog arrivals fair; undertone of market better.

Cottonseed Oil.

Irregular, small trade, prices easily influenced; cash trade quiet; cotton condition, 70.7 crop, 15,368,000 bales; based on 1921-22-23 indications, 13,476,000 bales; based on 1924-25 indications 16,628,000 bales.

Quotations on cottonseed oil at Friday noon were: July, \$15.00@15.75; August, \$15.00@15.50; September, \$14.06@14.10; October, \$12.76@12.80; November, \$11.48; December, \$11.08@11.20; January, \$11.00@11.10; February, \$11.05@11.10.

Tallow.

Tallow, extra, 8½c.

Oleo Oil and Stearine.

Stearine, oleo, 12¾c.

Hull Oil Market.

Hull, England, July 23, 1926.—(By Cable.)—Refined cottonseed oil, 45s; crude cottonseed oil, 41s 6d.

FRIDAY'S GENERAL MARKETS.

New York, July 23, 1926.—Spot lard at New York: prime western, \$16.25@16.35; middle western, \$16.10@16.20; city, \$15.87½; refined continent, \$16.62½; South American, \$17.75; Brazil kegs, \$18.75; compound, \$16.25@16.50.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to July 23, 1926, show exports from that country were as follows: To England, 130,336 quarters; to continent, 80,923 quarters; others none.

Exports for the previous week were: To England, 107,482 quarters; to the continent, 40,522 quarters; others none.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zann.)

New York, July 21, 1926.—Wholesale prices on green and S. P. meats are as follows: Pork loins, 34-35c; green hams, 8-10 lbs., 30c; 10-12 lbs., 29c; 12-14 lbs., 28½c; green picnics, 4-6 lbs., 20c; 6-8 lbs., 19c; green clear bellies, 6-8 lbs., 30c; 8-10 lbs., 30c; 10-12 lbs., 29c; 12-14 lbs., 28c; S. P. bellies, 6-8 lbs., 26c; 8-10 lbs., 26½c; 10-12 lbs., 26c; 12-14 lbs., 25c; S. P. hams, 8-10 lbs., 31c; 10-12 lbs., 30c; 12-14 lbs., 30c; 18-20 lbs., 30c; city dressed hogs, 23¾c; city steam lard, 15¾c; compound, 16½c.

CHIVERS ENTERS ON HIS OWN.

E. P. Chivers, one of the best-known men in the cottonseed products trade, has established the E. P. Chivers Company, with offices in the Hibernia Bank building, New Orleans, to do a cottonseed products brokerage business. He has become a member of the New Orleans Cotton Exchange for cotton oil trading, and is also represented on the New York Produce Exchange, where he spent several years as a floor representative for Aspegren & Company.

Mr. Chivers entered the industry as a boy with L. A. Ransom at Atlanta, and after Mr. Ransom's death rose to be assistant district manager of the Southern Cotton Oil Company. He was secretary and later president of the Georgia Cottonseed Crushers' Association. During the past year he has represented Aspegren & Company at New Orleans in certain trading.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., July 18, 1926.

CATTLE—Cattle receipts for two days this week around 5,000 compared with 7,195 same days a week ago. With lighter supplies at all points the market reacted, and beef steers and yearlings are 15@35c higher, yearlings and handy-weights showing the most strength. Best handy-weights sold at \$10.10@10.15, heavies sold up to \$9.75, and bulk of fed classes sold \$9.00@9.75. Mixed yearlings ranged \$8.50@10.00, and heifers in load lots reached \$9.90.

Butcher stock strong to 10@15c higher, bulls steady to strong. Fair to good cows mostly \$4.75@5.75, and canners and cutters \$3.75@4.50. Grass heifers largely \$5.00@7.50. Bologna bulls \$4.75@5.50, butchers up to \$6.00 or better. Calves held steady, with tops at \$10.50.

Stockers and feeders scarce and the market steady. Stockers sold mostly \$6.00@7.00, feeders were very scarce. Stock cows \$4.25@4.50, stock heifers \$5.00@6.25.

HOGS—Hog receipts light, around 9,000 for the two days. Market uneven, Monday's trade steady to 25c higher, lighter weights showing the advance; Tuesday's market 10@25c lower, with the top \$14.15 on light-lights, and bulk of all sales \$12.75@13.90. Throwout packing sows \$10.75@11.50.

SHEEP—Sheep receipts light, lamb market strong to 10c higher, sheep strong to 25c up. Western lambs \$14.00@14.10, natives \$13.00@13.75, feeders \$13.00@13.10, fat ewes \$6.00@6.75, wethers \$9.00, yearlings \$10.50@11.00.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending July 17, 1926.

CATTLE.

	Week ending July 17.	Prev. week.	Cor. 1925.
Chicago	32,489	28,743	29,468
Kansas City	25,882	29,369	44,563
Omaha	24,480	19,517	18,744
East St. Louis	11,450	12,972	22,014
St. Joseph	8,905	10,245	11,939
St. Louis	11,837	9,989	5,890
Cudahy	1,032	718	803
Fort Worth	10,283	9,940	10,883
Philadelphia	3,044	1,807	2,032
Indianapolis	4,067	4,994	1,138
Boston	1,560	1,458	1,327
New York and Jersey City	7,698	8,508	10,077
Oklahoma City	4,448	4,719	9,476
Total	145,904	142,787	168,262

HOGS.

Chicago	82,300	97,300	88,100
Kansas City	25,340	35,152	23,835
Omaha	33,891	33,144	43,150
East St. Louis	50,144	31,768	35,764
St. Joseph	17,484	28,129	24,965
St. Louis	32,811	34,000	39,391
Cudahy	10,510	7,382	10,562
Fort Worth	2,271	2,347	3,201
Philadelphia	13,072	11,918	9,888
Indianapolis	21,763	23,636	19,183
Boston	13,064	16,342	10,908
New York and Jersey City	25,577	29,858	29,772
Oklahoma City	1,838	2,563	2,876
Total	320,912	352,514	351,574

SHEEP.

Chicago	45,230	44,075	65,938
Kansas City	16,888	18,941	22,515
Omaha	28,903	23,616	37,570
East St. Louis	15,410	16,616	17,724
St. Joseph	17,508	16,664	10,591
St. Louis	1,933	1,490	1,749
Cudahy	3,260	4,601	4,596
Fort Worth	6,788	4,717	4,970
Philadelphia	1,891	4,114	1,244
Indianapolis	5,836	4,703	4,481
Boston	47,123	42,864	44,021
New York and Jersey City	304	272	268
Oklahoma City	292	272	268
Total	190,663	185,934	216,127


WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, July 22, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$15.00@16.00	\$15.00@15.50	\$15.00@16.50	\$16.00@17.50
Good	14.00@15.00	14.00@15.00	14.50@16.00	15.00@16.00
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice	15.50@17.00		15.50@18.00	17.50@18.00
Good	14.50@15.50		15.00@16.00	16.00@17.00
STEERS (All Weights):				
Medium	12.50@14.00	12.50@14.00	11.00@14.00	12.50@15.00
Common	10.50@12.50	11.00@12.50	9.00@11.00	10.00@12.50
COWS:				
Good	12.50@14.00	12.50@13.00	11.50@13.00	15.00@13.50
Medium	11.00@12.50	11.50@12.50	10.50@11.50	11.50@12.50
Common	9.50@11.00	10.50@11.50	8.50@10.00	10.00@11.00
Fresh Veal (1):				
VEALERS:				
Choice	18.00@22.00		21.00@24.00	19.00@20.00
Good	17.00@19.00		18.00@20.00	17.00@18.00
Medium	15.00@17.00	16.00@17.00	16.00@18.00	15.00@16.00
Common	13.00@15.00	15.00@16.00	14.00@16.00	
CALF CARCASSES (2):				
Choice			17.00@19.00	17.00@18.00
Good	15.00@17.00	15.00@17.00	15.00@17.00	15.00@16.00
Medium	13.00@15.00	13.00@15.00	13.00@15.00	14.00@15.00
Common	11.00@13.00	10.00@13.00	12.00@14.00	11.00@13.00
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	27.00@30.00	28.00@30.00	27.00@29.00	30.00@32.00
Good	25.00@27.00	26.00@28.00	26.00@28.00	29.00@30.00
LAMB (42-55 lbs.):				
Choice				27.00@28.00
Good				
LAMB (All Weights):				
Medium	22.00@25.00	22.00@26.00	25.00@27.00	24.00@27.00
Common	18.00@22.00	19.00@22.00	22.00@25.00	18.00@22.00
MUTTON (Ewes):				
Good	11.00@12.00	10.00@13.00	16.00@19.00	16.00@18.00
Medium	10.00@11.00	13.00@16.00	15.00@17.00	15.00@16.00
Common	9.00@10.00	11.00@13.00	13.00@15.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	26.00@28.00	28.00@29.00	29.00@31.00	28.00@30.00
10-12 lb. av.	24.00@26.00	27.00@28.50	28.00@29.00	26.00@28.00
12-15 lb. av.	20.00@22.00	25.00@26.50	25.00@26.00	23.00@25.00
15-18 lb. av.	17.00@18.00	19.00@21.00	21.00@22.00	19.00@21.00
18-22 lb. av.	16.00@17.00	17.00@19.00	19.00@22.00	17.00@19.00
SHOULDERS:				
N. Y. Style: Skinned	18.00@19.00		20.00@21.00	19.00@21.00
PICNICS:				
4-6 lb. av.		21.00@22.00		
6-8 lb. av.		19.50@21.00	19.00@20.00	19.00@21.00
BUTTS: Boston Style	22.50@24.00		24.00@26.00	23.00@27.00
SPARE RIBS: Half Sheets	13.00@15.00			
TRIMMINGS:				
Regular	11.00@12.00			
Lean	19.00@22.00			

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.



CATTLE
HOGS

CALVES
SHEEP

WE RESPECTFULLY SOLICIT YOUR PATRONAGE
WRITE — TELEGRAPH — TELEPHONE
LIVE STOCK BUYING OFFICES

CHICAGO Kennett, Murray & Co. W. M. Burrows, Mgr. CINCINNATI Kennett, Collins & Co. J. A. Wehinger, Mgr. DETROIT Kennett, Murray & Collins P. B. Stewart, Mgr. EAST ST. LOUIS Kennett, Sparks & Co. H. L. Sparks, Mgr.	INDIANAPOLIS Kennett, Whiting, McMurray & Co. E. R. Whiting L. H. McMurray C. J. Renard LAFAYETTE Kennett, Murray & Co. D. L. Heath, Mgr. LOUISVILLE P. C. Kennett & Son E. N. Opler, Jr., Mgr.	MONTGOMERY P. C. Kennett & Son E. V. Stone, Mgr. NASHVILLE Kennett, Murray & Co. G. W. Hicks, Mgr. OMAHA Kennett, Murray & Co. R. J. Collins, Mgr. SIOUX CITY Kennett, Murray & Brown J. T. Brown, Jr., Mgr.
---	--	---

W. L. Kennett, Louisville, Ky. F. L. Murray, Nashville, Tenn.
C. B. Heinemann, Service Manager, Chicago

Order Buyers of Live Stock

Potts—Watkins—Walker

National Stock Yards, Ill. Stock Yards, Kansas City, Mo.

Reference: National Stock Yards National Bank

We Buy 'Em Right! A Trial is Convincing!

Write—Phone—Wire

Murphy Bros. & Company

Telephone Yards 0184
Exclusively Hog Order Buyers
Union Stock Yards CHICAGO

Hogs
Exclusive Order Buyers
Cattle

Schwartz-Feaman-Nolan Co.

Kansas City Stock Yards
Kansas City, Mo.

Four
Competent Hog Buyers
to Serve
Particular Packers

E. K. Corrigan

Exclusive Hog Order Buyer

South St. Joseph, Mo.

In the center of the corn belt district

J. W. Murphy Co.

Order Buyers
Hogs Only

Utility and Cross Cyphers
Reference any Omaha Bank

Union Stock Yards,
Omaha, Nebr.

A. H. Petherbridge

ORDER BUYER

Hogs and Stock Pigs

Denver and Outside Points

California's Nearest
Point of Supply

UNION STOCK YARDS
DENVER, COLO.

Office Ph. Main 6088 Res. Ph. Franklin 1255

Bangs, Berry & Terry

Buyers of Livestock

Hogs, Cattle and
Feeding Pigs

Union Stock Yards,
South St. Paul, Minn.

Reference Stock Yards National Bank
Any Bank in Twin Cities

Write or wire us

RECEIPTS AT CENTERS.

SATURDAY, JULY 17, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	3,000	1,000
Kansas City	200	2,000	1,000
Omaha	150	4,500	1,200
St. Louis	500	3,500	200
St. Joseph	100	3,000	1,500
Sioux City	500	5,000	200
St. Paul	700	700	100
Oklahoma City	200	200	...
Fort Worth	700	300	300
Milwaukee	100	100	...
Denver	500	200	...
Louisville	200	500	300
Wichita	200	400	200
Indianapolis	100	5,000	200
Pittsburgh	100	1,500	200
Cincinnati	400	1,000	1,000
Buffalo	100	200	100
Cleveland	100	500	200
Nashville, Tenn.	100	300	500
Toronto	200	200	...

MONDAY, JULY 19, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	35,000	11,000
Kansas City	11,000	7,000	8,000
Omaha	8,000	9,500	13,500
St. Louis	7,500	10,000	2,500
St. Joseph	2,300	3,500	5,000
Sioux City	8,500	6,000	1,000
St. Paul	15,700	15,000	1,000
Oklahoma City	500	400	...
Fort Worth	4,000	500	1,000
Milwaukee	300	400	100
Denver	1,500	2,000	3,000
Louisville	1,100	1,000	1,500
Wichita	1,400	1,300	1,300
Indianapolis	1,000	4,500	200
Pittsburgh	1,200	3,200	2,000
Cincinnati	2,100	3,000	1,800
Buffalo	1,800	1,200	200
Cleveland	1,200	4,000	1,000
Nashville, Tenn.	500	800	800
Toronto	400	300	...

TUESDAY, JULY 20, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	21,000	12,000
Kansas City	10,500	8,000	4,000
Omaha	6,500	13,000	10,000
St. Louis	8,000	13,500	4,000
St. Joseph	2,200	4,500	1,000
Sioux City	3,200	6,000	500
St. Paul	2,500	6,000	500
Oklahoma City	700	1,000	...
Fort Worth	2,000	200	...
Milwaukee	500	2,000	200
Denver	600	1,200	...
Louisville	300	800	1,100
Wichita	300	1,900	100
Indianapolis	1,400	9,000	600
Pittsburgh	100	1,000	100
Cincinnati	500	3,800	4,700
Buffalo	100	1,000	100
Cleveland	200	1,000	200
Nashville, Tenn.	200	400	700
Toronto	100	200	200

WEDNESDAY, JULY 21, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	17,000	15,000
Kansas City	9,500	10,000	5,000
Omaha	10,000	13,000	11,000
St. Louis	7,000	16,000	3,500
St. Joseph	3,500	7,500	6,500
Sioux City	5,000	13,500	300
St. Paul	8,000	12,000	700
Oklahoma City	1,000	600	...
Fort Worth	2,500	200	500
Milwaukee	300	1,500	200
Denver	300	300	800
Louisville	100	800	900
Wichita	400	2,100	200
Indianapolis	1,200	8,000	700
Pittsburgh	100	1,500	800
Cincinnati	400	3,500	5,100
Buffalo	200	2,000	500
Cleveland	300	1,500	500
Nashville, Tenn.	100	500	500
Toronto	100	100	100

THURSDAY, JULY 22, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	27,000	8,000
Kansas City	4,000	5,000	6,000
Omaha	6,500	9,500	10,000
St. Louis	20,000	10,000	2,500
St. Joseph	2,000	6,500	2,000
Sioux City	3,000	9,500	500
St. Paul	8,500	9,000	600
Oklahoma City	600	400	...
Fort Worth	2,600	500	1,200
Milwaukee	500	2,500	200
Denver	800	1,700	900
Wichita	300	1,500	500
Indianapolis	1,000	6,000	600
Pittsburgh	750	2,000	500
Cincinnati	550	3,000	3,500
Buffalo	175	2,200	250
Cleveland	300	2,500	300

FRIDAY, JULY 23, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	17,000	7,000
Kansas City	1,200	1,500	2,000
Omaha	2,000	5,000	7,000
St. Louis	1,000	8,500	1,500
St. Joseph	700	8,500	2,500
Sioux City	2,000	6,500	500
St. Paul	2,000	6,000	500
Oklahoma City	500	600	...
Fort Worth	2,500	400	1,500
Milwaukee	100	100	100
Denver	100	100	2,100
Wichita	200	800	600
Indianapolis	600	5,500	500
Pittsburgh	...	1,500	500
Cincinnati	200	2,700	4,000
Buffalo	150	3,500	600
Cleveland	200	2,500	200

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, July 22, 1926.

CATTLE.—Heavy steers lost their early advance and closed in the doldrums on a parity with last week's close, which represented the lowest price basis of the season. Early in the week following supply abridgment a short crop of heavy steers advanced 25¢@50¢ in two days, but the upturn attracted numbers and as the week closed a burdensome supply was almost unsalable. Strictly choice 1,489 lb. averages had been pounded to \$10.00; long fed 1,616 lb. bullocks to \$9.75, it being a \$9.00 @9.75 market on heavy steers. When averaging above 1,550 lbs. demand was practically absent.

On the other hand yearlings and desirable light fed steers sold actively, finishing 25¢ higher than a week earlier. About 145 head of Nebraska fed yearlings, mixed steers and heifers landed at \$10.65, others made \$10.60, and less desirable little cattle sold snappily at \$10.00@10.40. The scarcity and activity of yearlings boosted slaughter heifers 25¢@50¢. A short run of cows stimulated that trade fully 25¢, but cutters and low cutters were pounded about that much, low cutters being on a \$3.50@4.00 basis.

Grass cows, which last week sold at \$5.00@5.75, were bringing \$5.50@6.00 and better late this week, while most grain fed slaughter heifers were turning \$7.50@9.75. Bulls advanced 25¢, heavy medium bulls reaching \$6.40. Vealers, stimulated by reduced offerings advanced after considerable fluctuation, closing at \$12.50@13.50.

HOGS.—Receipts were considerably larger during the first four days of the week than for the corresponding period a week ago, and this increase furnished the leverage by which hog values were reduced unevenly 75¢@1.25. Practically everything excepting pigs showed at least \$1.00 downturn and in instances packing sows and heavy butchers were \$1.25 lower. At the close, 140 to 180 lb. averages sold upward to \$13.75 as did choice slaughter pigs. Best 200 lb. weights stopped \$13.60, practical top on 250 lb. averages resting at \$13.00. Few sows sold below \$10.00 and shipping light kinds were easily purchased at \$10.75.

SHEEP.—Compared with week ago, fat lambs sold today at 50¢@60¢ higher values. Cull natives show around 50¢ advance, with sheep and yearlings steady at last week's price levels. Bulk of the week's run came from Idaho and Washington, with a small supply of natives also arriving.

Most fat western lambs made the top price of \$15.00 at the close, with the top natives at \$14.50 to outsiders, and bulk of the natives at \$14.00@14.25 to packers. Culls made \$11.00@11.50 mostly, with yearlings at \$11.50@12.00. Bulk of the small supply of fat ewes sold at \$5.00@6.50, with \$7.00 the top price paid for choice light ewes.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, July 22, 1926.

CATTLE.—Early days of the week found the cattle market in a rather depressed condition but an improved demand later fully recovered early losses with some sales of best grain fed steers at the close. Good to choice light weight fed steers, yearlings and a few heavies are 15¢@25¢ higher while other fed offerings are unchanged with a week ago. Choice yearlings, \$10.40; best weighty steers \$9.75. Bulk of the fed arrivals \$8.25@9.75. Low price grassers closed strong, others and cake feds steady. Cake feds \$7.25@8.00; straight grass fat steers \$6.00@6.85. She stock sold at steady to 25¢ higher rates with light weight heifers showing the ad-

vance. Bulls steady; vealers 50¢ higher, top at \$11.00.

HOGS.—The week's trade in hogs ruled dull with prices 80¢@1.10 lower than a week ago. Shipping demand was extremely narrow and packer buyers have been bearish at all times. At the close best 160 lb. selections sold at \$13.40; choice 200 lb. averages \$13.10; best 300 lb. butchers \$12.25; packing sows declined \$1.50@2.00 with \$9.75@10.25 taking bulk.

SHEEP.—Fat lamb prices advanced 50¢ during the week with best Colorados at \$14.35. Bulk western lambs cashed at \$14.15@14.30, native arrivals went at \$13.50@14.00 with tops at \$14.25. Aged sheep closed steady to 25¢ higher desirable Texas. Wethers cleared at \$8.50@8.75 and best Colorado fat ewes \$6.75.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Neb., July 22, 1926.

CATTLE.—Uneven distribution of supplies, here and elsewhere, resulted in an irregular trade on killing classes. The fore part of the week price improvement featured but on Wednesday and Thursday, under liberal supplies, price gain on weighty steers was erased, while medium weights and yearlings show a 10¢@15¢ advance over a week ago. Weeks top on yearlings \$10.30, best medium weight steers \$10.10, bulk fed steers and yearlings \$8.75@9.60. Killing she stock uneven, better grades 15¢@25¢ lower, lower grades fully 25¢@50¢ lower, grass cows and heifers are now predominating, with bulk grass cows \$4.35@5.25, heifers upward to \$6.50, cutters \$3.85@4.35, low cutters downward to \$3.25. Bulls 25¢@50¢ lower; veals \$1.50 @2.00 lower.

HOGS.—Increased local receipts with the lack of a normal shipping inquiry gave local packers control and hog prices worked sharply lower, most classes reflect

\$1.25@1.50 decline as compared with week ago. Thursday's bulk of 160@210 lb. averages \$12.25@12.75, top at \$12.85; 210 @240 lb. butchers \$11.65@12.25 with 240 @325 lb. butchers \$11.00@11.65. Rough and heavy packing sows moved at \$9.50 @14.50, natives \$13.75@14.10, fed clipped all sales ranged \$9.75@12.25, top \$12.85.

SHEEP.—Broad demand has featured the fat lamb trade with price trend upward for the period, current prices around 50¢ higher. Bulk fat range lambs today \$14.15 @9.85 smooth up to \$10.00. Current bulk lambs \$13.35@13.50, fat sheep 25¢ higher, ewe top \$6.75.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)
South St. Paul, Minn., July 21, 1926.

CATTLE.—Price changes since the break of last week have been in favor of the selling side in the cattle division, the market today being quotably strong to 25¢ higher in spots as against last Friday which was the low time of the week.

Much of the upturn was apparent on fed offerings which have been in limited supply. Mixed yearlings reached \$9.85, other desirable, youngsters and light-weight steers \$9.10@9.50, while best matured steers stopped at \$9.25, the bulk from \$8.00@9.00 with grassers largely at \$6.00@7.50.

Grassy offerings made up practically the entire she stock run and a spread of \$4.25 @5.25 caught the bulk of the cows with heifers at \$5.00@6.50, low cutters and cutters from \$3.25@4.00. Bulls today cleared at \$4.75@5.25 on medium grades and up to \$5.75 for a few good heavies. Vealers bulked at \$11.50 for good lightes.

HOGS.—The hog market as compared with last Wednesday is around \$1.00 lower on the average with packing sows and plain heavy mixed kinds carrying an end of butchers suffering the most loss. On this week's mid-session bulk of the light and medium weight butchers sold at \$12.75 @13.25, while packing sows cashed at

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, July 22, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
TOP	\$13.75	\$13.85	\$12.85	\$13.40	\$12.75
BULK OF SALES.....	10.75@13.30	12.75@13.75	8.75@12.25	12.00@13.00	10.00@12.50
Hvy wt. (250-350 lbs.), med.-ch.....	12.00@12.85	12.00@12.85	10.00@11.75	11.75@12.65	11.75@12.50
Med. wt. (200-250 lbs.), med.-ch.....	12.50@13.60	12.65@13.65	11.25@12.50	12.50@13.10	12.25@12.75
Lt. wt. (160-200 lbs.), com.-ch.....	13.00@13.75	13.25@13.85	12.15@12.85	12.00@13.40	12.50@12.75
Lt. lt. (130-160 lbs.), com.-ch.....	13.00@13.75	13.50@13.85	13.00@13.40	13.00@13.40	12.50@12.75
Packing sows, smooth and rough.....	10.00@10.85	10.00@10.50	9.50@10.00	9.50@10.50	9.50@10.25
Slight pigs (180 lbs. down), med.-ch.....	13.25@13.75	13.50@13.80	13.50@14.25	13.50@14.25	13.50@14.25
Av. cost and wt., Wed. (pigs excluded)	12.24-271 lb.	13.35-220 lb.	10.80-288 lb.	12.34-242 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.....	9.00@10.00	8.75@ 9.75	8.50@ 9.85
STEERS (1,100-1,500 LBS.):					
Choice.....	9.65@10.75	9.75@10.50	9.25@10.25	9.10@ 9.85
Good.....	9.00@10.25	9.15@10.00	8.60@ 9.50	8.25@ 9.10	9.00@10.00
Medium.....	8.00@ 9.75	8.75@ 9.15	7.25@ 8.00	6.85@ 8.25	8.00@ 9.00
Common.....	6.50@ 8.00	5.25@ 6.75	6.00@ 7.25	5.50@ 6.05	6.25@ 8.00
STEERS (1,100 LBS. DOWN):					
Choice.....	10.25@10.85	10.25@10.75	9.60@10.25	9.50@10.40
Good.....	9.90@10.35	9.50@10.25	8.75@ 9.60	8.50@ 9.60	9.10@10.00
Medium.....	7.85@ 9.90	6.75@ 9.50	7.50@ 8.75	6.75@ 8.50	8.00@ 9.10
Common.....	6.35@ 8.00	5.25@ 6.75	6.00@ 7.50	5.50@ 6.75	6.00@ 8.00
Canner and cutter.....	5.25@ 6.35	4.50@ 5.25	5.00@ 6.00	4.50@ 5.50	4.00@ 6.00
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down).....	9.40@10.65	9.35@10.50	8.75@10.25	8.75@10.40	8.75@ 9.25
HEIFERS:					
Good-choice (850 lbs. up).....	7.50@10.35	7.00@ 9.00	7.25@ 9.75	6.85@ 9.25	7.25@ 8.25
Common-med. (all weights).....	5.25@ 8.75	5.25@ 7.00	5.00@ 7.75	4.75@ 7.65	4.75@ 7.25
COWS:					
Good to choice.....	6.00@ 8.00	5.50@ 7.00	5.50@ 7.75	5.50@ 7.50	5.50@ 7.50
Common and medium.....	4.60@ 6.00	4.50@ 5.50	4.35@ 5.50	4.25@ 5.50	4.25@ 5.50
Canner and cutter.....	3.50@ 4.60	2.50@ 4.50	3.25@ 4.35	3.60@ 4.25	3.00@ 4.25
BULLS:					
Good-ch. (beef 1,500 lbs. up).....	6.40@ 8.00	6.00@ 6.50	5.50@ 6.25	5.75@ 6.25	5.75@ 6.25
Good-ch. (1,500 lbs. down).....	6.50@ 7.25	6.00@ 6.75	5.50@ 6.35	6.00@ 6.50	5.75@ 6.50
Can.-med. (canner and bologna).....	5.00@ 6.40	4.25@ 6.00	4.25@ 6.00	4.25@ 6.00	4.00@ 6.75
CALVES:					
Medium to choice (milk fed. exc.)..	6.50@ 8.00	6.50@ 8.50	5.00@ 8.00	5.50@ 8.50	5.00@ 7.00
Cull-common.....	4.75@ 6.50	5.00@ 6.50	4.00@ 5.00	4.00@ 5.00	3.50@ 6.00
VEALERS:					
Medium to choice.....	9.50@13.50	8.00@13.00	7.00@10.00	7.50@11.00	7.00@11.75
Cull-common.....	6.50@ 9.50	5.00@ 8.00	4.50@ 7.00	4.00@ 7.50	4.50@ 7.00
Slaughter Sheep and Lambs:					
Lambs, med. to choice (64 lbs. down)...	12.75@15.10	12.25@14.00	12.25@14.50	12.75@14.50	11.75@14.00
Lambs, cull-com. (all weights).....	12.50@12.25	9.00@12.25	8.00@12.25	8.00@12.75	8.00@11.75
Yearling wethers, medium to choice....	10.25@13.00	8.25@12.50	8.75@12.00	8.75@12.25	4.25@ 7.00
Ewes, common to choice.....	4.50@ 7.00	3.00@ 6.00	4.25@ 6.75	4.00@ 6.85	1.50@ 4.25
Ewes, canners and cull.....	1.50@ 4.50	1.50@ 3.00	1.50@ 4.25	1.00@ 4.00

\$10.00@10.75 with the bulk around \$10.50. Some sales of packing sows carrying an end of butchers sold upwards to \$11.00 or better. Pigs are around \$1.25 lower for the period with most of the desirable kinds selling at \$13.00, or the lowest since last January.

SHEEP.—Fat lambs are 25c higher than a week ago with the bulk selling at \$12.50 @13.50, culls largely \$9.50. Desirable yearling wethers have sold at \$9.50@11.00 recently. Light and handyweight ewes have enjoyed a strong position and are steady to 25c higher with such kinds to packers at \$6.00@6.75. Breeders purchased liberally mostly at \$5.50@7.50 or better.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)
East St. Louis, Ill., July 22, 1926.

CATTLE.—Week featured by advance and recession of both native and western steers, declines administered beef cows and low cutters and advance granted good and choice vealers. Compared week ago native and western steers and bulls steady fat mixed yearlings and heifers 15@25c higher, cows 50c lower, low cutters 75c lower, good and choice vealers, 50@75c higher. Tops for week: yearlings \$10.60; heifers \$10.50; matured steers \$10.25. Bulks for week: native steers, \$8.25@10.25; western steers, \$6.00@8.00; fat mixed yearlings and heifers \$4.75@5.75.

HOGS.—Increased receipts at leading markets with slack eastern demand resulted in severe hog price reverses locally. Decline most pronounced in heavy hogs which today showed fully \$1.00 lower and in spots \$1.25 under last Thursday. Medium and light weights are 75c@1.00 off; packing sows \$1.00@1.50 lower; top for today was \$13.85; bulk 190 lb. down, \$13.65@13.75; 200@210 lb., \$13.50@13.60; 220@240 lb., \$13.00@13.35; 240@270 lb., \$12.50@13.00; 280@325 lb., \$12.25@12.35; packing sows, \$10.00@10.25.

SHEEP.—An active demand featured the weeks trade in fat lambs with the market gradually developing into a 50c higher deal, Kentucky and Tennessee offerings today brought \$14.00; best natives \$13.50@13.75; culls \$9.00; fat ewes \$4.00@6.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., July 21, 1926.

CATTLE.—Cooler temperature and reports of rain in many sections should have a steadying effect in the cattle trade, but there was little of such discernible in the market of today. While prices were about steady for the popular light, corn fat yearlings the movement was slower than on any former day of the week. For all other grades of offerings it was a slow and weak to shade lower market on a basis of sharp declines on former days of the week. Prime beefs of less than 1,000 pounds weight sold at \$10.00, mixed steers and heifers having made the price. Bulk of good to choice corn fed \$9.00@9.75, fair to good \$8.00@9.00, common lots down to around and under \$6.50. Packers have been buying much young thin stock that should go back to the country—and these are selling very low. The rains should stop this. Bulk of the stock is now coming from grass pastures and selling between \$4.00 and \$5.50. Stock cattle largely \$5.50@6.50, a few at \$7.00 with \$7.50 top for the week. Total cattle for this week 14,400.

HOGS.—Receipts of hogs today 13,000, for the half week 30,000. Best of the light weights sold at \$13.25 and bulk of light and light medium \$12.50@12.85, heavy mediums \$12.00@12.50, big heavies \$12.00@12.25, mixed packers \$10.50@11.50, sows \$10.00@10.35. Pigs \$13.00@13.50.

SHEEP.—Sheep were steady with best lambs selling at \$14.00, ewes quotable at \$6.50.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, July 17, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	8,162	7,000	14,385
Swift & Co.	7,347	8,500	16,202
Morris & Co.	3,385	5,000	6,574
Wilson & Co.	7,915	8,000	7,970
Anglo Amer. Prov. Co.	1,681	1,700
G. H. Hammond Co.	3,002	5,700
Libby, McNeill & Libby	907
Brennan Packing Co.	5,700 hogs; Miller & Hart,
3,900 hogs; Independent Packing Co.,	5,700 hogs;
Boyd, Lunham & Co.,	3,500 hogs; Western Packing
& Provision Co.,	8,200 hogs; Roberts & Oake,	4,800
hogs; others,	26,600 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,371	1,910	6,150	2,369
Cudahy Pkg. Co.	3,854	1,317	9,762	5,170
Fowler Pkg. Co.	938	3
Morris & Co.	2,829	1,429	3,164	1,715
Swift & Co.	3,839	798	5,523	3,995
Wilson & Co.	3,578	1,457	5,215	3,630
Local butchers	904	105	1,526	14
Total	18,813	7,079	25,240	16,893

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,193	9,314	6,565
Cudahy Pkg. Co.	7,011	8,272	11,353
Dold Pkg. Co.	1,506	4,852
Morris & Co.	3,179	4,424	1,123
Swift & Co.	6,534	7,169	9,962
M. Glassburg	8
Hoffman Pkg. Co.	114
Mayerowich & Vall.	69
Omaha Pkg. Co.	69
Glaser & M. Prov. Co.	5
John Roth & Sons.	137
J. Rife Pkg. Co.	63
So. Omaha Pkg. Co.	102
Lincoln Pkg. Co.	137
Morrell Pkg. Co.	47
Nagle Pkg. Co.	123
Sinclair Pkg. Co.	166
Wilson & Co.	231
Kennett-Murray Co.	2,042
J. W. Murphy.	8,432
Other hog buyers, Omaha.	14,543
Total	24,743	50,148	32,003

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,633	4,742	5,123
Swift & Co.	3,753	4,916	7,753
Morris & Co.	2,892	3,177	4,518
St. Louis Dressed Beef Co.	1,115
Independent Pkg. Co.	921	350
East Side Pkg. Co.	1,276	5,061
Hell Pkg. Co.	12	2,227
American Pkg. Co.	134	369	79
Krey Pkg. Co.	174	158
Sartorius Pkg. Co.	375
Siehoff Pkg. Co.	84	20
Gerst Bros.	92	802
Butchers	17,167	33,518	8,989
Total	30,253	55,755	26,482

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,977	940	9,489	11,998
Armour & Co.	1,749	1,060	4,100	3,295
Morris & Co.	713	30	3,727	2,215
Others	2,321	213	6,078	854
Total	8,760	2,243	23,394	18,362

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,473	398	13,224	582
Armour & Co.	3,372	436	12,302	708
Swift & Co.	2,264	498	7,082	510
Sacks Pkg. Co.	225	27	5
Smith Bros. Pkg. Co.	81	10	45
Local butchers	152	17	2
Order buyers and packer shipments	1,925	4	9,260
Total	11,492	1,390	41,870	1,795

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,172	689	440	101
Wilson & Co.	1,756	741	1,311	101
Others	90	195
Total	3,018	1,430	1,955	202

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	779	254	1,340	661
Armour & Co.	511	220	1,156	315
Blaney-Murphy Co.	755	112	855
Others	382	278	437	59
Total	2,427	764	3,788	1,035

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,179	6,243	19,980	965
Cudahy Pkg. Co.	661	2,390	1,517
Hertz Bros.	258	50
Swift & Co.	6,141	9,886	29,169	1,331
United Pkg. Co.	1,577	443	3
Others	1,132	271	5,200
Total	14,948	19,262	55,866	2,299

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	655	816	3,327	531
Dold Pkg. Co.	362	27	2,464
Local butchers	169
Total	1,186	843	5,781	531

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
B. Kahn's Sons Co.	835	304	2,938	294
Kroger Groc. & Bak Co.	121	122	1,782
Gus Juengling Co.	201	149	54
J. & F. Schroth Pkg. Co.	26	2,483
H. H. Meyer Pkg. Co.	28	2,017
J. Hilberg's Sons.	205	25	70
A. Sander Pkg. Co.	8	1,124
Sam Gall	14	344
J. Schlacter's Sons.	185	228	217
Wm. G. Rehn's Sons.	195	50
Total	2,033	879	10,294	949

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,329	3,932	16,680	2,640
Kingan & Co.	1,421	599	17,413	744
Armour & Co.	412	50	2,057	44
Indianapolis Abat. Corp.	1,098	294	84
Hilgemier Bros.	689
Brown Bros.	202	17
Bell Pkg. Co.	193	202
Schuster Pkg. Co.	45	263
Riverview Pkg. Co.	11	189
Meter Pkg. Co.	121	12	245
Ind. Prov. Co.	12	8	231	15
A. Wabnitz	15	35	52
Hosler Abat. Co.	36
Others	618	100	566	982
Total	5,371	4,906	38,526	4,661

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,190	4,683	7,963	703
U. D. B. Co., N. Y.	107
R. Gumz & Co.	89	42	133	35
Armour & Co., Milw.	277	1,898
Armour & Co., Chgo.	63
N. Y. B. D. M. Co., N. Y.	17
Butchers	192	441	10	123
Others	172	139	8
Total	2,077	7,203	8,114	801

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending July 17, 1926, with comparisons:

CATTLE.

	Week ending July 17.	Prev. week.	Cor. week 1925.
Chicago	32,489	28,743	29,466
Kansas City	18,813	21,586	25,227
Omaha	24,743	21,190	19,304
St. Louis	30,253	33,447	32,810
St. Joseph	8,760	10,092	11,427
Sioux City	11,492	11,560	6,633
Oklahoma City	3,018	3,603	6,402
Indianapolis	5,371	6,050	7,125
Cincinnati	2,033	1,666	1,553
Milwaukee	2,077	1,900	1,710
Wichita	1,186	1,103	1,858
Denver	2,427	1,401	1,610
St. Paul	14,948	9,962	8,405
Total	157,613	152,723	153,630

HOGS.

	Week ending July 17.	Prev. week.	Cor. week 1925.
Chicago	92,300	97,300	86,100
Kansas City	25,340	35,132	17,529
Omaha	59,148	47,206	70,241
St. Louis	55,755	67,464	63,206
St. Joseph	23,394	32,319	31,230
Sioux City	41,870	41,421	60,240
Oklahoma City	1,958	2,970	2,575
Indianapolis	38,526	40,570	36,006
Cincinnati	10,294	7,674	11,008
Milwaukee	8,114	6,976	4,816
Wichita	5,781	8,489	17,788
Denver	3,782	3,102	3,587
St. Paul	55,866	39,291	51,928
Total	422,131	429,476	453,451

SHEEP.

	Week ending July 17.	Prev. week.	Cor. week 1925.
Chicago	45,230	44,975	65,938
Kansas City	18,893	18,941	18,260
Omaha	32,063	23,706	38,074
St. Louis	26,482	10,601	23,630
St. Joseph	18,362	18,949	11,191
Sioux City	1,795	827	1,777
Oklahoma City	202	272	268
Indianapolis	4,561	3,057	3,572
Cincinnati	949	831	1,052
Milwaukee	1,900	2,491	795
Wichita	531	610	896
Denver	1,035	1,337	2,850
St. Paul	2,290	1,380	1,934
Total	151,203	123,387	170,237

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending July 17, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	2,845	9,997	4,369	38,062
New York	833	3,053	11,750
Central Union	2,906	1,475	5,063
Total	6,584	14,425	16,119	43,125
Previous week	6,847	13,453	16,272	41,855
Two weeks ago	9,249	15,218	20,035	47,386

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—Packer hide market continues strong. Actual trading during the week was unusually light, some descriptions being closely sold up and buyers hesitating early in the week to pay the advances asked on other grades. What little trading was recorded occurred toward the close of the week, the descriptions sold moving at sharply higher prices. Sales of around 15,000 hides were recorded, although some further sales were probably effected in a confidential way.

Spread native steers are held at 17@17½c. At the close of previous week one packer moved 2,100 July heavy native steers at 15c, an advance of ½c over previous sales during that week, and this figure now bid with 15½c asked. Asking 15c for extreme native steers.

Bids of 13½c reported for butt branded steers, 14c asked. Late in the week one packer sold 1,500 July Colorados at 13½c, this price being a full cent over price obtained last week. Late sales of 6,500 heavy Texas steers at 14c for July; these also showed an advance of a full cent over previous week. Bidding 13c for light Texas steers, asking 13½c. Extreme light Texas steers 13c bid, 13½c asked.

Heavy native cows are held at 14c for July, 13½c for June and 13c for May, with no trading reported so far this week. Generally asking 15c for light native cows but some reported available at 14½c. Bidding 13c for branded cows, asking 13½c.

Native bulls are generally quoted at 10@10½c, with some held at 11c. Branded bulls around 9@9½c, according to points.

Market considered in a strong position statistically; stocks are light, as packers have followed the policy of keeping sold up closely on current kill, generally. Tanners continue to fight any further advance but the improved quality of take-off brings more buyers in the market at this season and there has been little opportunity for any accumulation of stocks.

SMALL PACKER HIDES.—One local small packer with unsold June hides moved June production of around 20,000 to 25,000 hides, obtaining 13½c for all weight native steers and cows and 12½c for branded. This was the top price paid for June slaughter and cleaned up all local stocks for that month.

Same packer also moved July slaughter of around 20,000 hides at the steady price of 14c for all weight native steers and cows, and 12½c was obtained for branded; bulls were not included. These prices for July had previously been realized by other local killers and small packer stocks for July are cleaned up on the Chicago market with the exception of one packer.

Native bulls understood to have sold at 10c for current take-off. Branded bulls quoted at 8c.

COUNTRY HIDES.—Country hides are firm on lighter weights; medium and heavy weights continue slow. Dealers are all endeavoring to secure advances somewhat in line with recent advances in packer selections covering current take-off but buyers are not inclined to pay more for offerings covering accumulations of prior months.

All weights are held around 11c, selected, delivered. Heavy steers are quoted 10½@11½c asked, according to description buyers' ideas, 9½@10c. Heavy cows and steers selling at 9½c, with some held at 10c. Buffs, with small percentage of grubs have sold at 10c, some free of grub at 10½c; 10½@11c generally asked.

There is little demand for the heavy end of country hides, most of the interest centering on extremes, which are gener-

ally listed at 13½@14½c asked, although buyers talk 13c for 25-50 lb. with small percentage of grubs; 14½c is asked for free of grub 25-45 lb. weights. Asking 8@8½c, selected, for native bulls, with buyers calling market at least ½c less. Western all weight branded 9@9½c asked, Chicago freight.

HIDE MOVEMENT.—Receipts of hides at Chicago for week ending July 17, 2,380,000 lbs.; previous week, 4,045,000 lbs.; same week, 1925, 3,331,000 lbs.; from Jan. 1 to July 17, 92,331,000 lbs.; same period, 1925, 103,365,000 lbs.

Shipment of hides from Chicago for week ending July 17, 4,762,000 lbs.; previous week, 4,627,000 lbs.; same week, 1925, 3,093,000 lbs.; from Jan. 1 to July 17, 142,167,000 lbs.; same period, 1925, 133,928,000 lbs.

CALFSKINS.—Packer calfskin market a shade stronger. Last sales at 19½c and 20c generally asked, although some talk higher prices.

First salted Chicago city calfskins firmer, following the recent advance in packer skins. Several cars have sold at 18c and this figure is now bid and 18½@19c asked. Resalted lots are held at 16@17c, selected. Outside city calfskins 16½@17½c asked.

Packer kips are quiet and 18½c asked for northern, 17½c for southern; ½c more asked for some good 20-21 lb. weights. Overweights are held at 16½@17c; branded 15@15½c asked.

First salted Chicago city kips have been quiet and last sale at 16c has little bearing on the present market; 16½@17c generally asked. Resalted lots are held at 15@16c, selected. Outside city kips held at 15½@16c, selected.

One packer moved 1,500 regular slunks, June-July take off, at 85c, this being 10c over last previous sale some weeks ago. Another packer also sold during the week at 85c for same take-off; one packer had previously obtained same figure at end of previous week. Hairless slunks generally quoted at 55@60c. Small packer slunks 65@75c asked.

DRY HIDES.—Dry hides continue steady and quoted at 18@19c for flint dry all weights; up to 20c asked for light weight northern hides.

HORSEHIDES.—Market about steady. Choice renderers are available at \$5.00. Mixed country lots are priced at \$4.00@4.50, according to weight and section.

SHEEPSKINS.—Dry pelts steady and quoted at 22@24c, according to section, the top being for best Montanas. Trading in packer shearlings light during the week; one packer sold a car at \$1.47½, about steady price. Pickled skins continue strong and quoted at \$10.25@10.50 for flat run of lambs; one packer made sales averaging slightly over \$10.25. Last sale of packer lamb pelts at New York basis \$2.25 per cwt., live lamb; \$2.20 per cwt. live lamb being paid at Chicago.

PIGSKINS.—No. 1 pigskin strips continue quiet and priced nominally at 6½@7c. Gelatine stocks inactive during the summer; quoted nominally at 4½@5½c.

New York.

PACKER HIDES.—City packer hide market strong and well sold up; position considered better than for some time past. Demand continues good for all descriptions; killers are talking higher prices and buyers bidding within ½c of sellers' views. Trading has been light and offerings scant, due to the sold up position of the market. Last sales of native steers at 14@14½c for July. Butt brands held at 13c and Colorados at 12c for July take-off.

COUNTRY HIDES.—Country hide market considered strong, especially on the

light end, following the recent strength in packer descriptions. Stocks are generally reported small. Moderate interest in heavy hides but good inquiries for extremes, which appear to be very scarce; up to 14½c asked for best 25-45 lb. weights. Some of the larger buyers are reported to be showing more interest in the market.

CALFSKINS.—New York calfskin market appears a shade stronger; city stocks well cleaned up. Inquiries are fairly good but very few skins are available at the moment; consequently trading quiet and prices only nominal. Light weights continue scarce and 5-7's are generally quoted slightly higher at \$1.65@1.70; 7-9's priced at \$1.95 and 9-12's at \$2.55@2.60.

DRY HIDES.—Common dry hides continue steady but quiet. Tanners have been unwilling to pay the prices asked but arrivals have been light for some time, with little chance for accumulation, and hides have been offered only sparingly; consequently the price schedule is being firmly maintained.

PICK THE RIGHT LAMBS.

In accordance with their usual custom, packers at South St. Paul, Minn., began July 1 to place a discount of \$1 per head on bucky lambs. For some time packers and commission men have been urging producers to trim their ram lambs, as trade demands call for either ewe or wether carcasses. Bucky lambs are not wanted in consuming channels.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending July 24, 1926, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ending July 24, '26.	Week ending July 17, '26.	Cor. week, 1925.	
Spread native steers	17 @ 17½c	16½ @ 17c	18½ @ 19c	
Heavy native steers	15b @ 15½ax	@ 14½c	@ 17½c	
Heavy Texas steers	@ 14c	@ 13c	15½ @ 16c	
Heavy butt branded steers	13½b @ 14ax	@ 13c	@ 16c	
Heavy Colorado steers	@ 13½c	@ 12½c	14½ @ 15c	
Ex-Light Texas steers	13b @ 13½ax	@ 12½c	@ 14½c	
Branded cows	13b @ 13½ax	12½ @ 13c	@ 14½c	
Heavy native cows	@ 14n	@ 13½c	@ 16½c	
Light native cows	@ 15ax	14 @ 14½c	@ 16c	
Native bulls	10 @ 10½c	@ 9½n	@ 13c	
Branded bulls	9 @ 9½c	@ 8½n	@ 11½c	
Calfskins	20 @ 20½n	@ 19½n	26 @ 26½c	
Kips	17½ @ 18½ax	16½ @ 17½c	20½ @ 21c	
Kips, over't	16½ @ 17½ax	15½ @ 16½c	@ 18½c	
Kips, branded	15 @ 15½ax	@ 14½c	@ 16½c	
Slunks, regular	@ 85c	85 @ 90ax	@ 110	
Slunks, hairless	@ 60c	60 @ 65ax	50 @ 60c	

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.				
	Week ending July 24, '26.	Week ending July 17, '26.	Cor. week, 1925.	
Natives, all weights	@ 14c	@ 14c	@ 16c	
Br. str. lbs.	12½ @ 13c	12½ @ 13c	@ 14c	
Bulls, native	0 @ 10c	9½ @ 10ax	@ 12c	
Branded bulls	@ 8c	8 @ 8½c	
Branded hides	@ 9½c	@ 9½c	10 @ 10½c	
Calfskins	15½ @ 16½c	15½ @ 16c	21½ @ 22c	
Kips	@ 15n	@ 14n	17 @ 17½c	
Slunks, regular	65 @ 75c	60 @ 70c	@ 100	
Slunks, hairless	No. 1 @ 25	@ 30n	@ 40c	

COUNTRY HIDES.				
	Week ending July 24, '26.	Week ending July 17, '26.	Cor. week, 1925.	
Heavy steers	10½ @ 11½ax	10½ @ 11c	13 @ 13½c	
Heavy cows	9½ @ 10c	9½ @ 10c	12 @ 12½c	
Buff	10 @ 11c	@ 10½c	12½ @ 13c	
Extremes	13½ @ 14½ax	13 @ 14ax	15 @ 16c	
Bulls	8 @ 8½ax	8 @ 8½c	10 @ 10½c	
Calfskins	14 @ 14½c	13½ @ 14c	17 @ 18c	
Kips	12½ @ 13c	12 @ 12½c	15 @ 16c	
Light calf	\$0.70 @ 0.75	\$0.65 @ 0.70	\$1.10 @ 1.15	
Deacons	\$0.55 @ 0.60	\$0.55 @ 0.60	\$1.00 @ 1.05	
Slunks, regular	\$0.55 @ 0.60	\$0.55 @ 0.60	\$0.90 @ 1.00	
Slunks, hairless	\$0.15 @ 0.20	\$0.15 @ 0.20	\$0.30 @ 0.40	
Horsehides	\$4.00 @ 4.50	\$3.50 @ 4.00	\$4.50 @ 5.00	
Hogskins	\$0.30 @ 0.35	\$0.30 @ 0.35	\$0.25 @ 0.30	

SHEEPSKINS.				
	Week ending July 24, '26.	Week ending July 17, '26.	Cor. week, 1925.	
Packer lambs	@ 2.20	2.05	
Pks. shearings	\$1.47½ @ 1.50	\$1.47½ @ 1.50	\$1.50 @ 1.60	
Dry pelts	\$0.22 @ 0.24	\$0.20 @ 0.24	\$0.30 @ 0.35	

ICE AND REFRIGERATION

ICE NOTES.

The Ozark Ice & Storage Company, Ozark, Ala., has recently replaced all old machinery and a new wing has been added that will double the present capacity of the plant.

The Redlands Ice & Cold Storage Company is planning the construction of a new \$100,000 cold storage plant in San Bernardino, Cal.

The Modesto Refrigerating Company will erect at Modesto, Cal., a modern refrigerating plant with a capacity of 60 carloads and costing approximately \$140,000.

Expenditure in the construction of the Beverly Globe Ice Company's new plant at Beverly Hills, Cal., has been raised

from the estimated \$200,000 to \$360,000 and when completed the new plant will have a capacity of 125 tons daily.

A \$150,000 ice plant is being established in West Palm Beach, Fla., by the Palms Ice Company.

The Hyde Park Ice Company, Chicago, has sold to Frank T. Anderson the ice manufacturing plant at 5538 Lake Park Ave., for \$147,000.

M. L. Tewes, George C. Shepard and Paul B. Hunt have incorporated the City Ice and Coal Company in Chicago for \$425,000.

Formal opening of the new ice plant of the Holt & Brandon Ice & Coal Company, Evansville, Ind., was held recently. The new plant has a capacity of 156 tons, which, with the old plant, gives the company a capacity of 305 tons daily.

COLD STORAGE PLANT IN PERU.

A new abattoir and cold storage plant is being erected at Callao, Peru, for the Compania Frigorifica Nacional, Ltda. This plant is to serve Callao, Lima and other nearby towns, and will handle, in addition to native meat products, imported butter, eggs, poultry, fresh fruit, vegetables, etc.

MEAT AND SAUSAGE COOLING.

The wise packer or sausage maker keeps a close check on his cooling system. If it is not working properly he has it fixed promptly. If it is too small for his needs he replaces it with larger units.

All over the country meat packers and sausage makers are installing new refrigerating equipment. The York Manufacturing Co., York, Pa., one of the leading manufacturers of ice making and refrigerating machinery, lists the following meat packers and sausage makers who have recently installed York equipment:

The Cudahy Packing Co. has equipped its plant at Newport, Minn., with York equipment.

Swift & Company, Houston, Tex.; one 30-ton refrigerating machine.

Swift & Company, Klamath Falls, Ore.; one 3-ton refrigerating machine.

Swift & Company, El Paso, Tex.; one 30-ton refrigerating machine.

Havranek Bros., sausage makers, 196 Asburton Ave., Yonkers, N. Y.; one 8-ton refrigerating machine.

Alexander Moore, wholesale beef dealer, 750 Dutton street, Lowell, Mass.; one 6-ton refrigerating machine.

Swift & Company, Appleton, Wis.; one 5-ton refrigerating machine.

Seymour Packing Co., Topeka, Kans.; two 41-ton refrigerating machines.

Klinck Bros., Inc., abattoir, 588 Howard street, Buffalo, N. Y.; one 30-ton refrigerating machine.

Italian Sausage Co., 106 Front street, Buffalo, N. Y.; one 2-ton refrigerating machine.

Swift & Company, 34 S. Center street, Schenectady, N. Y.; one 12-ton refrigerating machine.

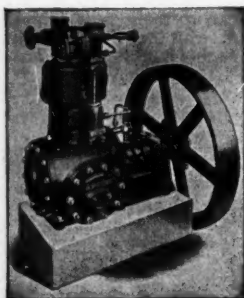
Ungar-Neiman Co., meat packers, Flint Hill & S. Ave., Youngstown, Ohio; one 39-ton refrigerating machine.

Miller & Lux, meat packers, Firebaugh, Calif.; a one-ton refrigerating machine.

Cudahy Packing Co., Joliet, Ill.; one 10-ton refrigerating machine.

Cudahy Packing Co., Norfolk, Va.; one 16-ton and one 5-ton refrigerating machine.

Your Next Refrigerating Machine should be an ARCTIC



The Arctic Junior Refrigerating Machine

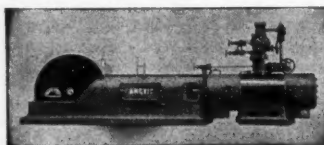
Let Us Hear from You

The Arctic Ice Machine Co.

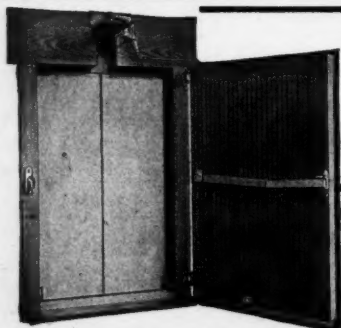
Canton, Ohio

Because—we investigate and guarantee results for your particular problem.

We specialize in equipment for Meat Packers, Curers, Sausage Makers, Wholesale Meat Dealers and Provisioners.



Arctic Horizontal Ammonia Compressor



It Can't Forget to Close Itself STEVENSON'S

"Door That Cannot Stand Open"

Its flapper doors always closed unless filled with passing goods or man. No outrush of dry cold air, no inrush of warm moist air.

Bulletin No. 48, FREE, shows how it saves its cost in a single month.

Stevenson Cold Storage Door Co.

1511 West Fourth St. Chester, Penna.

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City



BRINE SPRAY SYSTEMS

for Hog and Beef Coolers

Designed and Furnished Complete

BINKS SPRAY EQUIPMENT CO.
3007 Carroll Ave., Chicago

Let's Be Logical—

If it is required that our meat and meat products must be **FREE** of moisture and in the **BEST** of condition to meet the demands—then we **CANNOT**, in the same breath, permit the accumulation of moisture within our coolers or upon our products.

We **MUST BE** consistent and use modern ideas and methods in air conditioning, as well as in refrigeration.

The interiors of **ALL** refrigerated rooms **SHOULD HAVE** that clear, fresh, cold air like the dry, cold, mountain air, which keeps the products **FRESH** and in **PRIME** condition—and such an atmosphere can **ONLY** be obtained **THROUGH** the usage of

Browne's Forced Air Circulation and Humidity Control System

(Patented, United States, November 11, 1924—July 13, 1926;
Canada, January 8, 1924.)

Correspondence regarding every phase of refrigeration and air conditioning is solicited. An inquiry places you under no obligations.

MILTON W. BROWNE, Consulting Expert

Inventor and Manufacturer

3103 Coleman Road

Kansas City, Mo., U. S. A.

MEMBER AMERICAN SOCIETY OF REFRIGERATING ENGINEERS

INCOME TAX POINTERS.

(Continued from page 20.)

overpayment against your next quarterly payment. Instead of filing a claim for refund and waiting for several months—or perhaps several years—for a check from the Government, you may obtain a quick credit for any amount you have overpaid by the method just outlined.

The 1926 tax law was passed February 26, 1926. This gave very little time in which to master the new law and to file

returns at the time they were due, March 15.

If, because of the rush, you overpaid, take advantage of your opportunity to obtain credit against your next installments. Of course if you paid your tax all in one amount then you may simply file claim for refund.

If you underpaid your tax you should make this up either by means of an additional check to the Government or by increasing the amount of your next installment.

However, whether you have overpaid or underpaid, you should file an amended return showing the correct computation of your tax, as an explanation of any credit claimed or increase shown in connection with your next quarterly payments, or as an explanation of any claim for refund which you are filing.

Cooler giving you trouble, Mr. Retailer? Write to Retail Editor, The National Provisioner, Old Colony Bldg., Chicago.

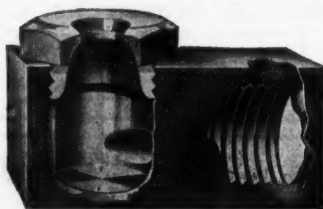
NON-CLOG SPRAYS

With inlet and outlet of equal size there is little tendency to clog. Thick metal at orifice insures long wear. Proper construction produces even spray. Cost very low.

You can select $\frac{1}{4}$ " nozzle to deliver, say, 4, 6, 7, 10, 24, 37, 56, 120 or 150 gal. per hr. based on 30 lbs. pressure. Will operate on 10 lbs. and under.

Write for prices and bulletin 6-AA

Monarch Mfg. Works, Inc.
3300 N. Salmon St., Philadelphia, Pa.



For **BRINE**

\$STOP COLD AIR LEAKS\$



Why waste refrigeration-money? You can see for yourself that cold air flows out, 24 hours a day, every day, along the sides and bottom of your refrigerator or cold storage doors. Run your hand or a lighted candle along the edges of doors and prove it. The flickering light tells the tale.

Wirfs "Airtite" Cushion Refrigerator Door Gasket stops that waste. Many dollars are saved continuously by applying it to the overlap of the doors of a refrigerator or cold-store door. Foods keep better and longer. Send today for prices and samples showing five standard sizes.

E. J. WIRFS ORGANIZATION

Sole Manufacturer and Patentee

113 S. 17th St.

Saint Louis, U. S. A.

Forms airtight, dustproof seal and cuts down refrigeration costs. It is easy to apply. Be sure you get the genuine "WIRFS." Imitations and cheap substitutes are unsatisfactory.



Chicago Section

Bert Gates, of George A. Hormel & Co., Austin, Minn., was a visitor in Chicago this week.

Eugene Dours, of the Arabi Packing Co., Arabi, La., was a Chicago business visitor this week.

Joseph P. Healy, general manager of Swift & Company, Baltimore, was a Chicago visitor last week.

E. C. Ruoff, of the Conrad Kammerer Glue Co., Albany, Ind., was a business visitor in Chicago this week.

A. L. Eberhart of Cross, Roy, Eberhart & Harris, was in Austin, Minn., this week, playing a round of golf on his favorite course there.

Packers' purchases of livestock in Chicago for the first four days of this week totaled 33,985 cattle, 8,615 calves, 76,306 hogs and 33,102 sheep.

Frank Kohrs, secretary and treasurer of the Kohrs Packing Co., Davenport, Ia., was one of the out-of-town business visitors in the city this week.

P. A. Jacobsen, president of the Interstate Packing Co., Winona, Minn., transacted business and visited friends and acquaintances in Chicago this week.

Stanley Hess, well-known in the trade, and who formerly was with Morris & Co., is now associated with the brokerage firm of E. G. James & Co., in the provision department.

A. D. White, head of Swift & Company's public relations and advertising departments, caught so many fish on his recent trip to Wisconsin that one week's vacation was enough. That's all the time Arthur can spare, anyway.

After being located at No. 842 West Lake Street for more than 10 years, Henry Levi & Company have found it necessary to move to larger and more convenient quarters at No. 4826 South Halsted Street,

Chicago. The move will become effective on August 1.

W. B. Allbright and family are spending the summer at Cotuit, on Cape Cod, where the Cotuit oysters come from. They



WINS EUROPEAN TRIP.

Miss Elsie M. Kiefer, secretary to President Edward A. Cudahy, Jr., of the Cudahy Packing Co., was one of three highest contestants in Chicago in the Thomas Jefferson Centennial election, held under the auspices of the Thomas Jefferson Memorial Foundation, Inc. Miss Kiefer wins a trip abroad, and will sail July 24 on the S. S. Caronia for a tour of Great Britain and the Continent.

Eighteen candidates were entered in the Chicago territory, of whom six will take the trip. There will be forty members of the party. The tour will include England, France, Germany, Italy, Switzerland, Holland, Belgium and the Holy See. A special audience has been arranged with his Holiness, Pope Pius XI, and with Premier Benito Mussolini of Italy. Receptions will be held for the party at The Hague, Paris and London.

Members of the Cudahy organization and the trade generally were delighted with the recognition given Miss Kiefer, who polled over 50,000 votes.

motored from Chicago. Norman G. Allbright officiated as chauffeur, returning after a short stay, as he and John G. Allbright are remaining "on the job" in Chicago this summer.

Provision shipments from Chicago for the week ending July 17, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. wk.
			1925.
Cured meats, lbs....	17,026,000	15,108,000	20,541,000
Fresh meats, lbs.....	36,381,000	36,614,000	34,497,000
Lard, lbs.....	5,090,000	4,518,000	5,504,000

Prices realized on Swift & Company sales of carcass beef in Chicago for the week ending Saturday, July 17, on shipments sold out were as follows: Cows, common to good, 9.50@13.00c; steers, common to medium, 12.00@15.50c; steers, good to choice, 16.00@19.00c, and average 14.26c per pound.

Friends of F. C. Rogers, the Philadelphia and New York provision broker, will be glad to know that he left the University of Pennsylvania hospital in Philadelphia this week, ending a stay of several weeks following an operation. Mr. Rogers will take a leisurely vacation, and does not intend to hurry back to work, as his efficient organizations both at Philadelphia and New York are functioning perfectly in his absence.

News comes from Havana, Cuba, that Henry M. Schwarzschild is the father of a bouncing 8-lb. boy, born on the Fourth of July. The new arrival is to bear the name of Theodore Joseph Schwarzschild. Mr. Schwarzschild was for many years in charge of the S. & S. Co.'s, and later Wilson & Company's lard business in New York, and is now in the brokerage business in Havana, representing several United States firms.

NELSON TRIO ON THE AIR.

Among those who attracted attention at the last Packers' Convention at Chicago were the three sons of president A. E. Nelson of the Federal Packing Co., Cleveland, O. These boys—Donald, Richard and Homer—were right on the job at every event, but did not reveal all of their talents at that time. On Tuesday evening of last week they were featured in a musical program broadcasted from Station WHK, Cleveland, and the singing of these boys brought their proud daddy many additional compliments.

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations, Investigations
1194 Marquette Bldg. CHICAGO

H. P. Henschien R. J. McLaren
HENSCHEN & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
214 Erie Bldg. Packing House
Cleveland, O. Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

Packing House Products
Oldest Brokers in Our Line

Tallow Grease Provisions Oils
The Davidson Commission Co.
Tankage Bones Cracklings Hog Hair
Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

C. W. RILEY, Jr.
BROKER
2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

D. I. Davis and Associates
624 South Michigan Avenue
CHICAGO, ILL.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
510 Murphy Bldg. Detroit, Mich. 155 Congress
Street

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

AUSTRALIAN MEAT TRADE.

(Continued from page 38.)

prices of meat in Great Britain, directly affects the exporters in Australia. To many people in the trade here there does not seem much hope of an immediate increase in the price of frozen beef in the London market, and for some time at least that must be the main part of any export trade from Australia.

Altogether, the outlook for the beef trade in Australia does not seem too bright at the moment, and in the recital of these facts may be found the explanation of the offers of export plants made to the Brisbane City Council.

Chilled Beef in Local Trade.

Fortunately for cattlemen, the prices of cattle for local consumption are good. Most of the cattle are sent from Queensland to the other states on the hoof or by railway.

Now, it is expected that chilled beef will be sent instead. Already a commencement has been made. There was, curiously enough, a prejudice in the other states against having other than freshly-killed meat; but that is being broken down.

The trade thus far is limited by the want of refrigerated space on the coastal steamers. But it must grow, and in proportion as it grows, unless there is an unexpected increase in the number of cattle raised, the export trade must decline.

There is little likelihood of any increase in cattle numbers so long as wool retains its value, as the whole tendency of the pastoral situation in Australia today is to convert cattle lands into sheep pastures. It is going on apace in the northern part of Australia, where holdings which for generations have raised cattle are now being used as sheep runs.

As an instance of the results of seasonal vicissitudes, it may be mentioned that while the export plants in Queensland last year killed 552,000 head of cattle, they will be lucky if they put through half that number this year.

Australia Eats More Mutton.

On the other hand, some of the states that raise sheep have enjoyed exceptional weather and have had wonderful lambings. This means that large numbers of sheep will be available for slaughter if the market in Great Britain is favorable. At present this does not seem to be the case.

Much of the lamb and mutton may be used to make up for local shortage in beef supplies. Australia, as a matter of fact, both because of the more ready supplies and a natural preference, is a large consumer of mutton—and this tendency is increasing every year.

Probably seven out of every ten persons dining in a restaurant in Australia would ask for mutton or lamb in preference to beef. Incidentally also, as a meat eater the Australian is losing his reputation, which stood about highest in the countries of the world. That was because meat was so cheap and easily obtainable in the country districts.

But with the increase in price and the advocacy of so many other kinds of food the Australian, instead of having a meat diet three times a day, is often getting down to the one helping, sometimes less. Of course, there are still heavy workers who hold that they must have a sustaining meal of meat at every sitting.

Export of Chilled Beef.

Another attempt is to be made to send chilled meat to London by the Patent Food Process Company, Ltd. The Rayson process is to be used again. It will be remembered that a shipment was sent last year and landed in good condition, notwithstanding that the meat was over 60 days on the voyage. This is more time than is required for a normal shipment from Australia to London.

It is proposed to send 2,000 quarters, which will be a sufficient quantity to try

out the system on a commercial basis. Swift's Australian Company will kill the portion of the shipment to be sent from Brisbane. Another lot will be sent from Wyndham, in Western Australia. The vessel selected is the Port Auckland, of the Commonwealth and Dominion line, which has been specially fitted up for the purpose. The shipment is expected to reach London in 50 days. Special cattle were selected for killing under this process.

It is realized that even after the meat is shipped some problems remain to be settled. Chilled meat has to be sold immediately after arrival and an organization at the other end will be required to do this. The trade in London has impressed on the trade in Australia that frozen meat is marketable only when chilled beef from the Argentine is unobtainable. That applies even in the working class districts.

Want Beef Killed Younger.

Another matter that must have attention is the age at which cattle are slaughtered. It is realized here that the tendency in the Argentine has been to reduce the age as much as possible, even to baby beef. In Australia the practice has been to mature cattle to as much as five years; but in recent years the age at which they are slaughtered has been much reduced and is getting down towards the Argentine practice, though still far off.

The trouble is that at present there is very little artificial feeding; the cattle are raised and fattened on the native grasses, and though these are nutritious in good seasons, they do not produce the young beef required for the best trade in Great Britain. The success of the chilled beef trade, therefore, must react on the methods of raising cattle in Australia, by hastening the day when cattle will be reared on artificial fodders.

Meat Council Plan Unpopular.

The Australian Meat Council, which was formed for the purpose of carrying on propaganda and arranging for markets abroad, has had a set-back, as a vote had to be taken among the stock owners to ascertain whether they are prepared to continue to pay the levy to provide funds.

In New South Wales, where the first vote was taken, not sufficient majority was obtained to defeat the scheme, but it was disclosed that there was an overwhelming majority against the scheme of levies, but not enough voted to make their opinion effective.

In Queensland, as in New South Wales, great opposition to the control of the council has developed, and it seems likely that the scheme will be voted down in this state. The other states have not been keen on it, so it looks as if the organization will fall down.

This is only another indication of the chaotic condition of the meat industry in Australia at the present time.

State Butcher Shops Fail.

Reference has been made in earlier letters to the action of the Queensland Labor Government in raising cattle for sale in state butchers' shops, and to the manner in which that enterprise has more or less failed.

The government purchased a number of holdings carrying cattle at a time when prices were high, and had to write off over £600,000 as a hopeless debt. It has decided to sell a number of its properties and to subdivide others and offer them to persons who will settle on them. The latter are being eagerly taken up, but so far the government has not met with much success in disposing of the other properties. Of course, these would be under lease, which is the tenure adopted for crown properties in Australia.

A fire has just destroyed the freezing works of W. and R. Fletcher Pty., Ltd., at Geelong, Victoria. This was the oldest freezing works in the district, dealing with sheep. The damage is estimated at £25,000.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 12.....	30,359	4,655	38,259	23,423
Tues., July 13.....	20,900	3,002	17,284	9,424
Wed., July 14.....	11,141	3,231	11,658	18,304
Thur., July 15.....	7,717	3,161	19,428	8,880
Fri., July 16.....	3,450	1,827	21,449	5,884
Sat., July 17.....	624	539	2,983	1,162

Totals last week.....	61,891	16,505	111,061	64,657
Previous week.....	53,902	11,924	112,628	60,708
Year ago.....	62,643	16,054	127,318	65,008
Two years ago.....	71,096	16,192	203,220	59,167

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 12.....	5,100	21	7,488	1,980
Tues., July 13.....	2,150	—	5,051	4,737
Wed., July 14.....	3,488	—	1,917	1,831
Thur., July 15.....	3,155	6	4,027	5,047
Fri., July 16.....	1,631	12	4,368	3,500
Sat., July 17.....	146	—	1,916	170

Totals last week.....	15,700	39	24,467	17,374
Previous week.....	11,468	36	21,994	11,382
Year ago.....	11,962	160	31,877	6,229
Two years ago.....	20,341	308	41,604	9,953

Receipts at Chicago Stock Yards thus far this year to July 17, with comparative totals:

	1926.	1925.
Cattle.....	1,636,494	1,521,161
Calves.....	445,080	510,682
Hogs.....	3,974,386	4,785,052
Sheep.....	2,121,391	2,042,196

Combined weekly hog receipts at eleven markets for week ending July 17, with comparisons:

	Week.	Year to date.
Week ending July 17.....	440,000	14,954,000
Previous week.....	470,000	—
1925.....	408,000	18,083,000
1924.....	735,000	22,515,000
1923.....	729,000	21,444,000
1922.....	469,000	16,213,000

Combined receipts at seven markets for the week ending July 17, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending July 17.....	223,000	304,000	172,000
Previous week.....	201,000	390,000	165,000
1925.....	222,000	428,000	161,000
1924.....	233,000	611,000	170,000
1923.....	228,000	602,000	193,000
1922.....	213,000	378,000	223,000

Combined receipts at seven points for 1926 to July 17, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	5,422,000	12,826,000	5,471,000
1925.....	5,065,000	15,467,000	5,163,000
1924.....	5,198,000	18,630,000	5,072,000
1923.....	5,212,000	17,781,000	5,332,000
1922.....	4,913,000	13,282,000	4,907,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number received.	Weight lbs.	Prices— Top. Average.
*This week.....	111,100	259	\$14.75 \$12.85
Previous week.....	112,628	257	\$15.00 \$13.30
1925.....	127,528	243	\$14.90 \$13.65
1924.....	208,028	239	\$15.00 \$13.50
1923.....	217,705	240	\$14.00 \$12.00
1922.....	136,678	247	\$11.05 \$9.65
1921.....	149,847	243	\$11.15 \$9.95
Av. 1921-1925.....	167,000	242	\$10.80 \$9.55

*Receipts and average weights for week ending July 17, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
*Week ending July 17.....	\$9.35	\$12.85	\$5.75	\$13.90
Previous week.....	9.70	13.30	5.75	14.55
1925.....	12.00	15.60	5.90	15.00
1924.....	9.00	7.50	5.85	14.15
1923.....	9.50	7.00	5.75	13.80
1922.....	9.65	9.65	6.60	13.10
1921.....	8.20	9.95	5.80	10.30
Av. 1921-1925.....	\$9.65	\$9.55	\$6.55	\$13.25

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending July 17.....	46,500	80,700	47,100
Previous week.....	42,134	90,834	49,326
1925.....	40,681	95,441	58,869
1924.....	50,754	161,825	50,097
1923.....	50,070	173,016	60,276

*Saturday, July 17, estimated.

Chicago packers' hog slaughters for the week ending July 17, 1926:

Armour & Co.....	7,000
Anglo-Amer.....	8,500
Swift & Co.....	8,500
Hammond Co.....	3,700
Morris & Co.....	5,000
Wilson & Co.....	8,000
Boyd-Lunham.....	3,500
Western Packing Co.....	8,200
Roberts & Oake.....	4,800
Miller & Hart.....	3,900
Independent Packing Co.....	5,700
Brennan Packing Co.....	2,500
Agur Packing Co.....	2,500
Others.....	24,100
Total.....	82,300
Previous week.....	87,300
1925.....	88,100
1924.....	172,100
1923.....	172,800

(For Chicago livestock prices see page 41.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Cash Trading, Thursday, July 22, 1926.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@ 27
10-12 lbs. avg.	@ 26½
12-14 lbs. avg.	@ 26
14-16 lbs. avg.	@ 25½
16-18 lbs. avg.	@ 24½
18-20 lbs. avg.	@ 24½

Skinned Hams—	
14-16 lbs. avg.	@ 26
16-18 lbs. avg.	@ 25½
18-20 lbs. avg.	@ 25½
20-22 lbs. avg.	@ 25½
22-24 lbs. avg.	@ 25½
24-26 lbs. avg.	@ 25
26-30 lbs. avg.	@ 20½

Pienies—	
4-6 lbs. avg.	@ 18½
6-8 lbs. avg.	@ 17½
8-10 lbs. avg.	@ 16½
10-12 lbs. avg.	@ 16½
12-14 lbs. avg.	@ 16½

Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@ 30
8-10 lbs. avg.	@ 28
10-12 lbs. avg.	@ 26
12-14 lbs. avg.	@ 24½
14-16 lbs. avg.	@ 22½

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@ 28½
10-12 lbs. avg.	@ 28
12-14 lbs. avg.	@ 27½
14-16 lbs. avg.	@ 26½
16-18 lbs. avg.	@ 26
18-20 lbs. avg.	@ 26

Boiling Hams—(house run)	
8-10 lbs. avg.	@ 26
10-12 lbs. avg.	@ 26
12-14 lbs. avg.	@ 25½

Skinned Hams—	
14-16 lbs. avg.	@ 28½
16-18 lbs. avg.	@ 28½
18-20 lbs. avg.	@ 27½
20-22 lbs. avg.	@ 26½
22-24 lbs. avg.	@ 26
24-26 lbs. avg.	@ 25½
26-30 lbs. avg.	@ 24½

Pienies—	
4-6 lbs. avg.	@ 18½
6-8 lbs. avg.	@ 17½
8-10 lbs. avg.	@ 16½
10-12 lbs. avg.	@ 16½
12-14 lbs. avg.	@ 16½

Bellies—(square cut and seedless)	
6-8 lbs. avg.	@ 30
8-10 lbs. avg.	@ 28½
10-12 lbs. avg.	@ 26
12-14 lbs. avg.	@ 23½
14-16 lbs. avg.	@ 22½

Dry Salt Meats.

Extra short clears, 35/45.	@ 16½
Extra short ribs, 35/45.	@ 16½
Regular plates, 6-8.	@ 14½
Clear plates, 4-6.	@ 13
Jowl butts.	@ 12½

Fat Backs—	
8-10 lbs. avg.	@ 11½
10-12 lbs. avg.	@ 11½
12-14 lbs. avg.	@ 12
14-16 lbs. avg.	@ 12½
16-18 lbs. avg.	@ 12½
18-20 lbs. avg.	@ 12½
20-25 lbs. avg.	@ 13

Clear Bellies—	
14-16 lbs. avg.	@ 19½
16-18 lbs. avg.	@ 19½
18-20 lbs. avg.	@ 18½
20-25 lbs. avg.	@ 18½
25-30 lbs. avg.	@ 17½
30-35 lbs. avg.	@ 17½
35-40 lbs. avg.	@ 17½
40-50 lbs. avg.	@ 16½

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JULY 17, 1926.

	Open.	High.	Low.	Close.
LARD—				
July	15.87½	15.87½	15.80	15.80
Sept.	16.02½	16.12½	16.00	16.02½
Oct.	16.02½	16.15	16.00	16.02½

CLEAR BELLIES—				
July	18.62½	18.62½	18.57½	18.57½
Sept.	18.45	18.65	18.45	18.60
SHORT RIBS—				
July				17.20
Sept.				16.85

MONDAY, JULY 19, 1926.

	Open.	High.	Low.	Close.
LARD—				
July	15.80	15.80	15.77½	15.77½ax
Aug.				15.85n
Sept.	16.07½	16.07½	15.90	15.95b
Oct.	16.07½-10	16.10	15.90	15.97½ax
Jan.	14.25	14.37½	14.25	14.35b

CLEAR BELLIES—				
July	18.40	18.40	18.40	18.40
Aug.				18.40ax
Sept.				18.25ax
Oct.				
SHORT RIBS—				
July	17.15	17.15	16.85	16.85ax
Sept.	16.90	16.90	16.60	16.60ax

TUESDAY, JULY 20, 1926.

	Open.	High.	Low.	Close.
LARD—				
July	15.65	15.65	15.55	15.55
Aug.	15.90-87½	15.90	15.62½	15.60n
Sept.	15.90	15.90-92½	15.65	15.70b
Oct.	14.45	14.45	14.27½	14.27½ax
Jan.				

CLEAR BELLIES—				
July	18.25	18.25	18.15	18.15
Sept.				18.00
Oct.				
SHORT RIBS—				
July				16.75ax
Sept.	16.35	16.35	16.15	16.15

WEDNESDAY, JULY 21, 1926.

	Open.	High.	Low.	Close.
LARD—				
July	15.50	15.60	15.42½	15.60n
Aug.	15.52½	15.52½	15.70n	15.70n
Sept.	15.65-90	15.80	15.55	15.80
Oct.	15.65-87½	15.82½	15.57½	15.82½ax
Jan.	14.22½	14.22½	14.15	14.20

CLEAR BELLIES—				
July	18.10	18.10	18.10	18.10
Sept.	18.00	18.10	17.95	18.00ax
Oct.				
SHORT RIBS—				
July				16.50ax
Sept.	16.00	16.05	15.95	16.05b

THURSDAY, JULY 22, 1926.

	Open.	High.	Low.	Close.
LARD—				
July	15.50			15.50
Aug.				15.62½n
Sept.	15.70	15.72½	15.55	15.72½n
Oct.	15.67½-70	15.76	15.52½	15.72½ax
Jan.	14.12½	14.15	14.05	14.12½ax

CLEAR BELLIES—				
July				18.00n
Sept.	18.05	18.17½	18.05	18.00b
Oct.				17.72½ax
SHORT RIBS—				
July				16.50ax
Sept.	16.10			16.10ax

FRIDAY, JULY 23, 1926.

	Open.	High.	Low.	Close.
LARD—				
July				15.60b
Aug.				15.70n
Sept.	15.72½	15.82½	15.70	15.80ax
Oct.	15.72½	15.82½	15.72½	15.80ax
Jan.	14.50	14.25	14.15	14.17½ax

CLEAR BELLIES—				
July				17.95n
Sept.	18.02½	18.02½	17.95	17.95ax
Oct.				17.72½n
SHORT RIBS—				
July				15.50n
Sept.	16.10	16.10	15.97½	15.97½ax

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, July 22, 1926, with comparisons, were as follows:

	Week ending July 22.	Prev. week.	Cor. week. 1925.
Armour & Co.	7,650	6,263	7,800
Anglo-Amer. Prov. Co.	7,020	2,003	3,265
Swift & Co.	10,021	7,783	7,020
G. H. Hammond Co.	5,005	3,627	4,062
Morris & Co.	4,328	4,760	6,806
Wilson & Co.	8,216	7,601	7,814
Boyd-Lunham Co.	5,090	3,907	5,228
Western Pkg. & Prov. Co.	8,215	10,886	7,300
Roberts & Onke.	3,955	4,613	4,179
Miller & Hart.	4,185	3,327	2,639
Independent Packing Co.	5,989	6,143	2,331
Brennan Packing Co.	5,925	5,750	6,245
Agar Packing Co.	1,825	2,400	600
Total	72,033	68,082	65,998

CHICAGO RETAIL FRESH MEATS.

Beef.		No. 1	No. 2	No. 3.
Rib roast, heavy end.	25	22	12	
Rib roast, light end.	36	28	20	
Chuck roast.	26	20	14	
Steaks, round.	45	35	20	
Steaks, sirloin, first cut.	40	32	22	
Steaks, porterhouse.	50	37	25	
Steaks, flank.	28	25	18	
Beef stew, chuck.	20	18	12½	
Corned briskets, boneless.	24	22	18	
Corned plates.	16	12	10	
Corned rumps, boneless.	25	22	18	

Lamb.		Good.	Com.
Hindquarters.	50	30	
Legs.	50	35	
Stews.	20	15	
Chops, shoulder.	25	25	
Chops, ribs and loin.	60	30	

Mutton.			
Legs.	26		
Stew.	10		
Shoulders.	16		
Chops, rib and loin.	35		

Pork.			
Loin, whole, 8@10 avg.	34	@ 86	
Loin, whole, 10@12 avg.	32	@ 84	
Loin, whole, 12@14 avg.	30	@ 82	
Loin, whole, 14 and over.	28	@ 80	
Chops.	35	@ 40	
Shoulders.	25	@ 25	
Butts.	30	@ 30	
Spare ribs.	25	@ 25	
Hocks.	14	@ 14	
Leaf lard, unrendered.		@ 14	

Veal.			
Hindquarters.	28	@ 83	
Forequarters.	18	@ 24	
Legs.	24	@ 35	
Breasts.	14	@ 18	
Shoulders.	12	@ 24	
Cutlets.	16	@ 50	
Rib and loin chops.		@ 40	

Butchers' Offal			
Suet.		@ 6	
Shop fat.		@ 3	
Bones, per 100 lbs.		@ 50	
Calf skins.		@ 15	
Kips.		@ 13	
Deacons.		@ 12	

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1. c. 1. Chicago.	9%	
Double refined saltpetre, gran., 1. c. 1.	6%	6%
Crystals.	8	7%
Double refined nitrate of soda, f. o. b. N. Y. S. S., carloads.	3%	3%
Less than carloads, granulated.	4%	4
Crystals.	5%	5
Kegs, 100@130 lbs., 1c. more.		
Boric acid, in carloads, powdered, in bbls.	9	8½
Crystal to powdered, in bbls., in 5-ton lots or more.	9½	9%
In bbls. in less than 5-ton lots.	9½	10
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago.		\$7.60
bulk.		
Medium, car lots, per ton, f.o.b. Chicago.		9.10
bulk.		
Rock, car lots, per ton, f. o. b. Chicago.		8.30

Sugar—			
Raw sugar, 96 basis.		@ 4.30	
Second sugar, 90 basis.		@ 3.95	
Syrup, testing 63 and 65 combined sucrose and invert.		@ 31	
Standard granulated f.o.b. refiners (2%)		@ 5.70	
Plantation granulated f.o.b. New Orleans.		None	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Cor. week,
	Week ending July 24, 1926	1925
Prime native steers.....	17 @ 18 1/4	18 @ 21
Good native steers.....	15 @ 17	17 @ 19
Medium steers.....	14 @ 16	12 @ 16
Heifers, good.....	13 @ 15	13 @ 16
Cows.....	10 @ 14	8 @ 14
Hind quarters, choice.....	23 @ 25	20 @ 22
Fore quarters, choice.....	14 @ 15	15 @ 15

Beef Cuts.		Cor. week,
	Week ending July 24, 1926	1925
Steer Loin, No. 1.....	30 @ 40	30 @ 40
Steer Loin, No. 2.....	27 @ 36	27 @ 36
Steer Short Loin, No. 1.....	40 @ 47	40 @ 47
Steer Short Loin, No. 2.....	35 @ 45	35 @ 45
Steer Loin Ends (hips).....	23 @ 30	23 @ 30
Steer Loin Ends, No. 2.....	23 @ 30	23 @ 30
Cow Loin.....	21 @ 29	21 @ 29
Cow Short Loin.....	20 @ 30	20 @ 30
Cow Loin Ends (hips).....	17 @ 24	17 @ 24
Steer Ribs, No. 1.....	21 @ 28	21 @ 28
Steer Ribs, No. 2.....	17 @ 23	17 @ 23
Cow Ribs, No. 1.....	17 @ 23	17 @ 23
Cow Ribs, No. 2.....	12 @ 18	12 @ 18
Steer Ribs, No. 3.....	17 @ 23	17 @ 23
Steer Ribs, No. 4.....	17 @ 23	17 @ 23
Steer Ribs, No. 5.....	17 @ 23	17 @ 23
Steer Ribs, No. 6.....	17 @ 23	17 @ 23
Steer Ribs, No. 7.....	17 @ 23	17 @ 23
Steer Ribs, No. 8.....	17 @ 23	17 @ 23
Steer Ribs, No. 9.....	17 @ 23	17 @ 23
Steer Ribs, No. 10.....	17 @ 23	17 @ 23
Steer Ribs, No. 11.....	17 @ 23	17 @ 23
Steer Ribs, No. 12.....	17 @ 23	17 @ 23
Steer Ribs, No. 13.....	17 @ 23	17 @ 23
Steer Ribs, No. 14.....	17 @ 23	17 @ 23
Steer Ribs, No. 15.....	17 @ 23	17 @ 23
Steer Ribs, No. 16.....	17 @ 23	17 @ 23
Steer Ribs, No. 17.....	17 @ 23	17 @ 23
Steer Ribs, No. 18.....	17 @ 23	17 @ 23
Steer Ribs, No. 19.....	17 @ 23	17 @ 23
Steer Ribs, No. 20.....	17 @ 23	17 @ 23
Steer Ribs, No. 21.....	17 @ 23	17 @ 23
Steer Ribs, No. 22.....	17 @ 23	17 @ 23
Steer Ribs, No. 23.....	17 @ 23	17 @ 23
Steer Ribs, No. 24.....	17 @ 23	17 @ 23
Steer Ribs, No. 25.....	17 @ 23	17 @ 23
Steer Ribs, No. 26.....	17 @ 23	17 @ 23
Steer Ribs, No. 27.....	17 @ 23	17 @ 23
Steer Ribs, No. 28.....	17 @ 23	17 @ 23
Steer Ribs, No. 29.....	17 @ 23	17 @ 23
Steer Ribs, No. 30.....	17 @ 23	17 @ 23
Steer Ribs, No. 31.....	17 @ 23	17 @ 23
Steer Ribs, No. 32.....	17 @ 23	17 @ 23
Steer Ribs, No. 33.....	17 @ 23	17 @ 23
Steer Ribs, No. 34.....	17 @ 23	17 @ 23
Steer Ribs, No. 35.....	17 @ 23	17 @ 23
Steer Ribs, No. 36.....	17 @ 23	17 @ 23
Steer Ribs, No. 37.....	17 @ 23	17 @ 23
Steer Ribs, No. 38.....	17 @ 23	17 @ 23
Steer Ribs, No. 39.....	17 @ 23	17 @ 23
Steer Ribs, No. 40.....	17 @ 23	17 @ 23
Steer Ribs, No. 41.....	17 @ 23	17 @ 23
Steer Ribs, No. 42.....	17 @ 23	17 @ 23
Steer Ribs, No. 43.....	17 @ 23	17 @ 23
Steer Ribs, No. 44.....	17 @ 23	17 @ 23
Steer Ribs, No. 45.....	17 @ 23	17 @ 23
Steer Ribs, No. 46.....	17 @ 23	17 @ 23
Steer Ribs, No. 47.....	17 @ 23	17 @ 23
Steer Ribs, No. 48.....	17 @ 23	17 @ 23
Steer Ribs, No. 49.....	17 @ 23	17 @ 23
Steer Ribs, No. 50.....	17 @ 23	17 @ 23
Steer Ribs, No. 51.....	17 @ 23	17 @ 23
Steer Ribs, No. 52.....	17 @ 23	17 @ 23
Steer Ribs, No. 53.....	17 @ 23	17 @ 23
Steer Ribs, No. 54.....	17 @ 23	17 @ 23
Steer Ribs, No. 55.....	17 @ 23	17 @ 23
Steer Ribs, No. 56.....	17 @ 23	17 @ 23
Steer Ribs, No. 57.....	17 @ 23	17 @ 23
Steer Ribs, No. 58.....	17 @ 23	17 @ 23
Steer Ribs, No. 59.....	17 @ 23	17 @ 23
Steer Ribs, No. 60.....	17 @ 23	17 @ 23
Steer Ribs, No. 61.....	17 @ 23	17 @ 23
Steer Ribs, No. 62.....	17 @ 23	17 @ 23
Steer Ribs, No. 63.....	17 @ 23	17 @ 23
Steer Ribs, No. 64.....	17 @ 23	17 @ 23
Steer Ribs, No. 65.....	17 @ 23	17 @ 23
Steer Ribs, No. 66.....	17 @ 23	17 @ 23
Steer Ribs, No. 67.....	17 @ 23	17 @ 23
Steer Ribs, No. 68.....	17 @ 23	17 @ 23
Steer Ribs, No. 69.....	17 @ 23	17 @ 23
Steer Ribs, No. 70.....	17 @ 23	17 @ 23
Steer Ribs, No. 71.....	17 @ 23	17 @ 23
Steer Ribs, No. 72.....	17 @ 23	17 @ 23
Steer Ribs, No. 73.....	17 @ 23	17 @ 23
Steer Ribs, No. 74.....	17 @ 23	17 @ 23
Steer Ribs, No. 75.....	17 @ 23	17 @ 23
Steer Ribs, No. 76.....	17 @ 23	17 @ 23
Steer Ribs, No. 77.....	17 @ 23	17 @ 23
Steer Ribs, No. 78.....	17 @ 23	17 @ 23
Steer Ribs, No. 79.....	17 @ 23	17 @ 23
Steer Ribs, No. 80.....	17 @ 23	17 @ 23
Steer Ribs, No. 81.....	17 @ 23	17 @ 23
Steer Ribs, No. 82.....	17 @ 23	17 @ 23
Steer Ribs, No. 83.....	17 @ 23	17 @ 23
Steer Ribs, No. 84.....	17 @ 23	17 @ 23
Steer Ribs, No. 85.....	17 @ 23	17 @ 23
Steer Ribs, No. 86.....	17 @ 23	17 @ 23
Steer Ribs, No. 87.....	17 @ 23	17 @ 23
Steer Ribs, No. 88.....	17 @ 23	17 @ 23
Steer Ribs, No. 89.....	17 @ 23	17 @ 23
Steer Ribs, No. 90.....	17 @ 23	17 @ 23
Steer Ribs, No. 91.....	17 @ 23	17 @ 23
Steer Ribs, No. 92.....	17 @ 23	17 @ 23
Steer Ribs, No. 93.....	17 @ 23	17 @ 23
Steer Ribs, No. 94.....	17 @ 23	17 @ 23
Steer Ribs, No. 95.....	17 @ 23	17 @ 23
Steer Ribs, No. 96.....	17 @ 23	17 @ 23
Steer Ribs, No. 97.....	17 @ 23	17 @ 23
Steer Ribs, No. 98.....	17 @ 23	17 @ 23
Steer Ribs, No. 99.....	17 @ 23	17 @ 23
Steer Ribs, No. 100.....	17 @ 23	17 @ 23

Beef Products.		Cor. week,
	Week ending July 24, 1926	1925
Brains (per lb.).....	9 @ 10	8 @ 9
Hearts.....	15 @ 16	15 @ 16
Tongues.....	29 @ 32	29 @ 32
Sweetbreads.....	32 @ 35	32 @ 35
Ox-Tail, per lb.....	2 @ 4	2 @ 4
Fresh Tripe, plain.....	4 @ 5	4 @ 5
Fresh Tripe, H. C.....	4 @ 5	4 @ 5
Livers.....	9 1/2 @ 13	8 @ 12 1/2
Kidneys, per lb.....	10 @ 10 1/2	9 1/2 @ 10

Veal.		Cor. week,
	Week ending July 24, 1926	1925
Choice Carcass.....	19 @ 21	18 @ 20
Good Carcass.....	16 @ 18	15 @ 17
Good Saddle.....	20 @ 26	20 @ 26
Good Backs.....	12 @ 16	6 @ 12
Medium Backs.....	9 @ 11	6 @ 6

Veal Products.		Cor. week,
	Week ending July 24, 1926	1925
Brains, each.....	11 @ 10	9 @ 10
Sweetbreads.....	45 @ 60	38 @ 60
Calf Livers.....	32 @ 38	30 @ 38

Lamb.		Cor. week,
	Week ending July 24, 1926	1925
Choice Lamb.....	30 @ 30	29 @ 29
Medium Lamb.....	28 @ 28	27 @ 27
Choice Saddle.....	35 @ 35	32 @ 32
Medium Saddle.....	34 @ 34	30 @ 30
Choice Fores.....	23 @ 23	22 @ 22
Medium Fores.....	20 @ 20	20 @ 20
Lamb Fries, per lb.....	32 @ 32	31 @ 31
Lamb Tongues, each.....	13 @ 13	13 @ 13
Lamb Kidneys, per lb.....	25 @ 25	25 @ 25

Mutton.		Cor. week,
	Week ending July 24, 1926	1925
Heavy Sheep.....	10 @ 10	9 @ 9
Light Sheep.....	16 @ 16	16 @ 16
Heavy Saddle.....	12 @ 12	12 @ 12
Light Saddle.....	18 @ 18	18 @ 18
Heavy Fores.....	8 @ 8	7 @ 7
Light Fores.....	14 @ 14	14 @ 14
Mutton Legs.....	20 @ 20	20 @ 20
Mutton Loin.....	18 @ 18	20 @ 20
Mutton Stew.....	11 @ 11	9 @ 9
Sheep Tongues, each.....	13 @ 13	13 @ 13
Sheep Heads, each.....	10 @ 10	10 @ 10

Fresh Pork, Etc.		Cor. week,
	Week ending July 24, 1926	1925
Dressed Hogs.....	25 @ 25	18 @ 18
Pork loins, 8@10 lbs. avg.....	28 @ 29	29 @ 29
Hams.....	31 @ 31	27 @ 27
Belles.....	29 @ 29	28 @ 28
Butts.....	18 @ 18	20 @ 20
Skinned Shoulders.....	18 1/2 @ 19 1/2	17 1/2 @ 17 1/2
Tenderloins.....	25 @ 25	25 @ 25
Spare Ribs.....	14 @ 15	13 @ 14
Leaf Lard.....	15 1/2 @ 16 1/2	15 @ 15
Back Fat.....	15 @ 15	24 @ 24
Butts.....	15 @ 15	12 @ 12
Hocks.....	15 @ 15	12 @ 12
Tails.....	15 @ 15	12 @ 12
Neck bones.....	4 @ 5	4 @ 5
Tail bones.....	12 @ 12	12 @ 12
Slip Bones.....	9 @ 9	9 @ 9
Blade Bones.....	15 @ 15	6 @ 6
Pigs' Feet.....	6 @ 6	5 1/2 @ 5 1/2
Kidneys, per lb.....	9 @ 10	9 @ 9
Livers.....	11 @ 11	15 @ 15
Brains.....	11 @ 11	9 @ 9
Ears.....	9 @ 9	8 @ 8
Snouts.....	8 @ 8	8 @ 8
Heads.....	10 @ 10	13 1/2 @ 13 1/2

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	29 @ 29
Country style sausage, fresh in bulk.....	21 @ 21
Country style sausage, fresh in bulk.....	19 @ 19
Country style sausage, smoked.....	26 @ 26
Mixed sausage, fresh.....	18 @ 18
Frankfurts in pork casings.....	20 @ 20
Frankfurts in sheep casings.....	22 @ 22
Bologna in beef bungs, choice.....	19 @ 19
Bologna in cloth, paraffined, choice.....	17 @ 17
Bologna in beef middles, choice.....	19 1/2 @ 19 1/2
Liver sausage in hog bungs.....	23 @ 23
Liver sausage in beef rounds.....	14 @ 14
Head cheese.....	16 @ 16
New England luncheon specialty.....	30 @ 30
Liberty luncheon specialty.....	24 @ 24
Mixed sausage in hog bungs.....	17 @ 17
Tongue sausage.....	25 @ 25
Ricod sausage.....	19 @ 19
Polish sausage.....	19 @ 19
Souse.....	18 @ 18

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	54 @ 54
Cervelat, new condition, in hog bungs.....	24 @ 24
Cervelat, new condition, in beef middles.....	24 @ 24
Thuringer Cervelat.....	27 @ 27
Farmer.....	32 @ 32
Holstein.....	50 @ 50
B. C. Salami, choice.....	61 @ 61
Milano Salami, choice, in hog bungs.....	61 @ 61
B. C. Salami, new condition.....	27 @ 27
Frisches, choice, in hog middles.....	45 @ 45
Genoa style Salami.....	45 @ 45
Pepperoni.....	45 @ 45
Mortadella, new condition.....	27 @ 27
Capicola.....	60 @ 60
Italian style hams.....	46 @ 46
Virginia ham.....	52 @ 52

SAUSAGE IN OIL.

Bologna style sausage in beef rounds.....	37.00 @ 37.00
Small tins, 2 to crate.....	8.50 @ 8.50
Large tins, 2 to crate.....	8.50 @ 8.50
Small tins, 2 to crate.....	8.50 @ 8.50
Large tins, 1 to crate.....	10.00 @ 10.00
Frankfurt style sausage in pork casings.....	7.50 @ 7.50
Small tins, 2 to crate.....	9.50 @ 9.50
Large tins, 1 to crate.....	9.50 @ 9.50
Smoked link sausage in pork casings.....	7.50 @ 7.50
Small tins, 2 to crate.....	9.00 @ 9.00
Large tins, 1 to crate.....	9.00 @ 9.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	10 1/2 @ 11
Special lean pork trimmings.....	20 1/2 @ 21
Extra lean pork trimmings.....	23 1/2 @ 24
Neck bone trimmings.....	15 1/2 @ 16
Pork cheek meat.....	11 @ 11
Pork hocks.....	11 @ 11
Fancy boneless bull meat (heavy).....	11 1/2 @ 12
Boneless chucks.....	9 1/2 @ 10
Shank meat.....	9 1/2 @ 9 1/2
No. 1 beef trimmings.....	8 1/2 @ 8 1/2
Beef hearts.....	9 @ 9
Beef cheeks, trimmed.....	9 @ 9
Dr. canner cows, 300 lbs. and up.....	8 @ 7 1/2
Dr. cutters, 400 lbs. and up.....	8 @ 8 1/2
Dr. bologna bulls, 500-700 lbs.....	4 1/2 @ 5 1/2
Cured pork tongues (can. trim.).....	18 @ 18

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	20 @ 20
Beef rounds, domestic, 140 sets per tierce, per set.....	30 @ 30
Beef rounds, export, 225 sets per tierce, per set.....	31 @ 31
Beef middles, 110 sets, per tierce, per set.....	31.50 @ 31.50
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	22 @ 22
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	15 @ 15
Beef weasands, No. 1, per piece.....	11 @ 11
Beef weasands, No. 2, per piece.....	6 @ 6
Beef bladders, small, per dozen.....	1.25 @ 1.25
Beef bladders, large, per dozen.....	1.75 @ 1.75
Hog casings, medium, per bbl. 100 yds.....	2.35 @ 2.35
Hog casings, narrow, per lb. f. o. s.....	2.75 @ 2.75
Hog middles, without cap, per set.....	2.25 @ 2.25
Hog middles, with cap, per set.....	2.35 @ 2.35
Hog bungs, export.....	2.35 @ 2.35
Hog bungs, large prime.....	2.25 @ 2.25
Hog bungs, medium.....	2.10 @ 2.10
Hog bungs, small prime.....	2.10 @ 2.10
Hog bungs, narrow.....	2.10 @ 2.10
Hog stomachs, per piece.....	2.10 @ 2.10

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	34.00 @ 34.00
Honeycomb tripe, 200-lb. bbl.....	18.00 @ 18.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00 @ 18.00
Pork feet, 200-lb. bbl.....	17.50 @ 17.50
Pork tongues, 200-lb. bbl.....	63.00 @ 63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00 @ 42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00 @ 51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	37.50 @ 37.50
Family back pork, 20 to 34 pieces.....	30.00 @ 30.00
Family back pork, 35 to 45 pieces.....	40.00 @ 40.00
Clear back pork, 40 to 50 pieces.....	29.00 @ 29.00
Clear plate pork, 25 to 35 pieces.....	27.00 @ 27.00
Clear plate pork, 35 to 45 pieces.....	26.50 @ 26.50
Brisket pork.....	34.00 @ 34.00
Bean pork.....	

Retail Section

Straight Talks With Meat Retailers

X—Need for Salesmanship in the Market

Do you have meat salesmen in your market, Mr. Retailer?

If you will stop and think for a minute, that isn't such a foolish question after all. What it means is, are your clerks salesmen or merely order takers?

There is a lot of difference between them. And unless you weed out the order takers you are not going to be successful, says W. C. Davis, marketing specialist of the U. S. Bureau of Agricultural Economics.

Read the following article, written by Mr. Davis for THE NATIONAL PROVISIONER. It will throw a lot of light on the whole salesmanship question.

This is the tenth article by Mr. Davis in this series of "Straight Talks." The first appeared in THE NATIONAL PROVISIONER of Jan. 2, 1926; the second on Feb. 6; the third on Feb. 20; the fourth on March 27; the fifth on April 10; the sixth on April 24; the seventh on May 8; the eighth on May 22 and the ninth on July 3.

Salesmanship Versus Order Taking

By W. C. Davis

A constructive discussion of the value of or need for salesmanship in retail meat markets as compared to the practice of order taking which is still being followed in many markets should be helpful to some operators.

In my travels about the country countless opportunities have been afforded me to study the comparative results in shops where order taking was still the order of the day and in markets where salesmanship was applied to a marked degree. I want to give here the results of some conclusions in order that you, Mr. Retailer, will benefit.

In this series of articles I have endeavored to point out in various ways some deficiencies found in many markets with the hope that receptive operators will be induced to take stock of their own shortcomings, thereby increase their efficiency and incidentally help to raise the standard of merchandising in general.

Sales Ability Greatly Needed.

Of the many problems which confront the average retailer, probably none is more important than that of how to promote effective sales ability. Many have not yet given full consideration to this phase of the business, and, as a consequence many are still in the order taker class, particularly as regards a large percentage of employees behind their counters.

Order taking is one of the ruts in which many otherwise capable fellows are traveling from day to day. It constitutes one of the many paths of least resistance and therefore requires little or no mental effort. Through constant use it in time becomes mechanical and to this extent may be likened to a machine.

In this progressive age there is no place for a human machine in retail markets. On the contrary the need for ability to study human nature was never greater, and this cannot be done by any mechanical process.

In proportion as methods of retailing have changed during the past two decades so has the need for greater sales ability in retail shops increased. Retailers generally can profit materially by a thorough study of their requirements in this respect. Greater care in selecting employees who

possess the qualifications of successful salesmen means more than the average retailer recognizes.

Essentials of Good Salesmanship.

What are these qualifications? Those that are outstanding may be enumerated as follows:

Personality; cleanliness of mind, body and dress; ability to study and analyze human nature; intimate knowledge of goods; initiative; love of accuracy; consideration and respect; correctness of statements and truthfulness in detail; unwillingness to make any promise that cannot be fulfilled. These all contribute to confidence and every salesman's success is dependent upon the confidence of those to whom he sells.

Ask the successful retailer why his customers continue to buy at his store year after year, and in all probability he will tell you among other things that he permits no misrepresentation, that he makes

no promises he cannot fill. Rules laid down by the management reflect the policy of the store, and need to be executed by employees.

Much depends, therefore, upon the personality of the employee and the manner in which he represents his employer. The employee's ability to meet customers in a congenial manner and serve them courteously and understandingly is involved. It is this personal touch that is so essential to the employer's success. It is beyond the comprehension of the order taker and herein lies the difference between sales ability and order taking.

Order Takers or Salesmen?

Mr. Retailer, with which is your market equipped? Have you thought it necessary to study your employee's qualifications in all these respects? Your success as a retail merchant is dependent in no small measure upon how well the man behind your counter is qualified to carry out your ideals. It involves an intimate understanding of all the essentials which make for successful salesmanship.

Your progress will be advanced not through mechanical order taking on the part of yourself and your employees, but more particularly by the degree of sales ability which you and they possess. Should you be proficient in these respects, you are indeed fortunate. Many are not.

Take a conscientious inventory of your qualifications. It may help to get out of the order takers class.

Get Rid of the Order Takers.

If you would remain in your chosen vocation, meet competition and progress it is essential that full recognition be given the importance of sales ability, and its application to every employee behind your counter. If there are employees in your organization who because of deficiencies in sales ability have placed themselves in the order takers class, they are a liability to you and corrective measures need to be applied.

In proportion as retail dealers recognize the importance of salesmanship in the operation of individual markets, so will discouragement and unsatisfactory results be lessened. So also in like proportion will the standard of retailing be raised. Mr. Retailer, to which class do you belong?

One thing is sure—the march of progress and modern methods of retailing make it necessary for individual preservation that you learn and use recognized sales ability.

(Another talk with retailers by Mr. Davis will appear in an early issue. Watch for it.)

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me copy of reprints on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

USING FLANK BEEF.

An excellent recipe for the preparation of flank beef may be put to use by the meat dealer who finds his market for this product slow, as follows:

Boil three pounds of flank beef until it falls apart in sufficient stock to have one pint after the meat is removed. Mince fine, add one small onion, chopped fine, one-half cup chopped celery, salt and pepper to taste. Place back in boiler and cook one hour. Pour into mold, set in ice box to cool over night. This makes excellent sandwich meat or may be served on lettuce with mayonnaise.

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered.
Address your inquiries to Retail Editor,
THE NATIONAL PROVISIONER, Old
Colony Bldg., Chicago.

Keeping Cooler Cold

A dealer finds trouble keeping his cooler at the proper temperature during the shut-down period. He believes the plant may be improperly connected. He says:

Editor The National Provisioner:

My cooler gets cold plenty quick enough, but it does not stay cold any length of time. Cooler temperature is around 48° F. when I start up my plant in the forenoon, and inside of an hour it is down to 33-34° F. When I leave my market of an evening, I always bring the temperature down to 33-34° F. When I bought this plant I understood that the temperature would not go over 38-40° F. during the shut-down period. Please tell me, am I wrong, or is the plant wrong?

From the information given, the plant undoubtedly is wrongly connected. The dealer is now expanding through the dry or exposed coils first and tailing through the wet coils in the brine tank. That arrangement would produce the results described.

Change the connection so that the plant expands first through the wet coils and then tails through the dry coils. By doing so the brine in the hold-over tank will be chilled before the cooler temperature is lowered and when the cooler temperature is lowered to the desired point the cold brine will hold that temperature for quite a while. With a cooler temperature of 33-34° F. at quitting time, a temperature of 35-38° F. should be obtained the next morning. The plant, however, must be operated longer than in the past.

NEWS OF THE RETAILERS.

A new meat market has been added to the Shasta Mercantile Store at Angel Valley, Cal.

An addition to the store of H. Sumida, Visalia, Cal., merchant, has been made in the form of a meat market.

J. J. Lucken, operator of the North End Meat Market, Helena, Ark., has purchased the North End Grocery and has consolidated the two businesses.

Durbin's Meat Market, Springfield, Mo., was slightly damaged by fire recently when the building it occupies caught fire from defective wiring.

Simmon Brothers, Poteau, Okla., have purchased the meat market and grocery store formerly operated by Plumley & Holloway and will move one of the meat markets to their store at Heavener.

Price Kimmey and Clarence McGaughey have leased the E. W. Brock meat market at Huntington, Tex.

R. E. Sell of Buffalo Lake, Minn., has sold his meat market to Earl Zumack of Hutchinson, Minn.

Ellis Hawn of Shelbyville, Ind., has purchased the Bogeman Meat Market from Charles Hazzard of Seymour.

David Gross of Sharon, Pa., has announced the sale of his meat market to Samuel Jenkins of East Palestine, O.

Lawrence Trischler will be the manager of the new Trischler Brothers meat market, just established in Sandusky, O.

G. M. Routse of Milford, Ky., has sold his meat market in Cynthia to Victor Ross and Charles McDaniel.

Ira Wirick has purchased the Baker & McClellan meat shop at North Baltimore, O., and will continue the business at that place.

Mulvihill & Clark of Palisades, Colo.,

have taken over the meat market formerly operated by Joe Zupancic.

The George Meat Market of Stuttgart, Ark., was totally destroyed by fire recently.

Fulton's South Side Meat Market, purchased from Oscar Ellison, has opened at Newcastle, Ind.

Buehler Brothers of Peoria, Ill., have added another retail store to their chain with the opening of an establishment in Kansas City.

Lester Shrider of Montpelier, O., has sold the meat department of the Home Market to Frank Omev.

E. A. Hanson has opened a new meat market at Rugby, N. D.

The slaughter house owned by the F. J. Rolczynski Meat Market of Fordville, N. D., burned recently with the loss of all buildings and contents.

The Storzbach Meat Market, Brainerd, Minn., has been sold by Emil and Frank Storzbach to T. Haluptzok, formerly a salesman for the J. E. Decker packing company.

Boyd Trotter, formerly local manager for the H. G. Hill Grocery Company's Clarksville, Tenn., store, has purchased the City Meat Market of Clarksville and has resigned from the Hill company's employ.

Thomas Harper, Versailles, Ind., has opened a new meat market.

Bert Gillespie has purchased the James T. Burns Meat Market at Kewanee, Ind.

Percy A. Meyer who has conducted the Meyer's Meat Market at Watertown, Wis., since the death of his father, has purchased the business from the estate.

The R. F. Gibbs Market has opened in Richmond, Ill.

D. M. Woodward has opened the Palace Meat Market in Louisville, Miss.

Earl Angus has purchased the Nu-Way Grocery at Albion, Neb., and will open a new meat market in connection.

A. A. King is installing a meat market at Ash Flat, Ark.

Salome & Sons market, Rockford, Ill., has been purchased by Andrews, Kjellstrom and Anderson, proprietors of the Broadway market nearby.

Harold E. Rogers has taken a one-half interest in the Chowchilla Market of Chowchilla, Cal.

John L. and Joe Buffo have purchased an interest in the G. Contiente market of Pittsburg, Cal.

A meat market and a residence, both belonging to E. Naylor of San Martin, Cal., were recently destroyed by fire.

W. V. Gann, manager of the Peerless Market under former owners, has just purchased the market from J. Grace Skelton of Bellflower, Cal.

E. R. Burnett, of Dodge City, Kas., is about to open a meat market in Coldwater, Kas.

Bert Myers, Council Grove, Kas., who sold his East Main street meat market last fall, has purchased the City Market from W. O. McClanahan.

The Wilson & Howell grocery and meat business, Erick, Okla., has been sold to Puckett & Fields.

D. Weikum has purchased the Lough market and grocery at Pittsburgh, Kas.

Rofferty & Week have added a meat department to their store at Spring Valley, Minn.

Henry G. Zabriskie has purchased the meat and grocery business at Maywood, Cal., from J. E. Leanders.

Y. H. Leronian has engaged in the meat and grocery business as Economy Cash Grocery Store at Fresno, Cal.

The meat market of Gibson and Waters was destroyed by fire at West Liberty, Ia. J. F. Winslow opened a new meat market at Topeka, Kas.

I. H. Northrup has opened a meat market at McCook, Neb.

Henry Erickson has engaged in the meat business at 3058 Irving street, San Francisco.

The American Chain System of Stores

will open a meat market and grocery store on South Jackson Street, Monroe, Wis.

H. Trefry & Son, 1627 Green Ave., Spokane, Wash., wholesale meats, has suffered a fire loss of \$20,000.

Thomas J. Field has purchased the meat business of W. N. Otto of Edmonds, Wash.

Can You Answer? the Most Important Questions in the Re- tail Meat Business?

IF YOU PAY 14c for a side of beef, what should be the selling price on Round, Sirloin or Chuck Steak or on any other cut so as to give you 25% GROSS PROFIT? (20% for overhead and 5% net profit.)

CAN YOU ANSWER THIS CORRECTLY?

Let the Retailer Ready Reference answer it for you—take guess work out of your business—sell at Right Prices and know what you are doing.

The Retailer Ready Reference Charts show practically all cuts of meats in 31 charts, all figured out as to different percentages, costs and at a selling price to yield 25% on the sales price and on the cost price, and besides the total is also given.

All Figured Out for You

It has required years of compiling by an experienced practical retailer. Although cuts and percentages vary as to locality, grade of meat or method of cutting, the total result should not vary.

By using these 31 charts in your business you will discover that it is profitable to use a pencil once in a while instead of knife and cleaver.

The price of these 31 charts is so low that you can't afford not to have them.

Sent anywhere upon receipt
of \$5.00

For sale by

THE NATIONAL PROVISIONER
Old Colony Bldg. Chicago, Ill.

The Last Word in Electric Meat Grinders

New type of grinder — never seen before.

Saves one-third of cost for current.



Send for literature
B. C. HOLWICK, Canton, O.

New York Section

Among the Master Butchers

One of the most interesting subjects discussed at the meeting of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, at their meeting on Tuesday evening of this week, was a communication from John C. Cutting, director of the Department of Retail Merchandising, Institute of American Meat Packers. This communication dealt with a proposed course for retail meat dealers. The subject to be covered will include cutting tests, advertising, window and counter display, sanitation and refrigeration, proper buying, salesmanship, credit and delivery vs. cash and carry, lighting arrangements, accounting, and possibly a few others closely connected with meat merchandising. The branch went on record as endorsing the plan and planned communicating with the national secretary asking a vote in favor of it.

Owing to Herman Kirschbaum being made president of the Branch, his place as chairman on the complaint committee was made vacant. Joseph Eschelbacher was appointed as the new chairman.

An interesting discussion on the ice situation showed that the price of ice was wavering, some members paying 40 cents, while others were only paying 35 cents to the same company. This matter is being watched very closely.

Further discussion on the proposed interbranch dinner and dance was held in abeyance, pending final decision by the Bronx Branch. In the meantime a committee to confer with the various branches was appointed. The Committee is composed of George Kramer, chairman, R. Arndt, Joseph Eschelbacher, N. Rosenau, T. Grand, C. Kramer, A. Metzger, L. Goldstein, J. Scheyer, L. Goldschmidt, A. Haft and A. Grandinetti.

With the resignation of George Kramer as president of the Branch, and Herman Kirschbaum automatically becoming president, and Moe Loeb first vice-president, the office of second vice-president was left vacant. Charles Kramer was elected to fill this office.

The report of the Sabbath Law Enforcement Committee showed that an attorney was being consulted whose services would in all probability be secured to prosecute violations which would come up from time to time.

The committee on the finance corporation reported that headway was being made, and a committee consisting of George Kramer and Louis Goldschmidt was appointed to confer with the other branches on the subject.

After a lengthy discussion on the fat situation the meeting adjourned until August.

Mr. and Mrs. George Anselm, with their family, are now located for the summer in their bungalow at Broad Channel.

Mr. and Mrs. Philip Gerard are taking their vacation by spending week-ends with their grandchildren at Orange, New Jersey.

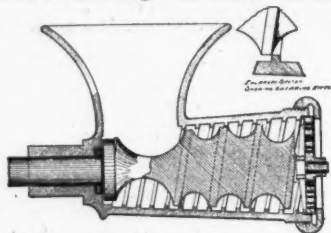
Mrs. Fred Hirsch, second vice-president of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, is some "whale" of a driver. Mrs. Hirsch, accompanied by Mrs. R. Schumacher, another member of the Auxiliary, motored up to Schroon Lake, where Mrs. Hirsch's youngest son is spending the summer. The first day out they made Saratoga Springs, some 194 miles. Mrs. Hirsch was the chauffeur.

Mr. and Mrs. Charles Hembdt, with their three daughters, and Mr. and Mrs. A. DiMatteo with their two daughters, and Mr. and Mrs. George Gottschalk left early last Sunday morning on a two weeks' vacation. In Mr. Hembdt's and Mr. DiMatteo's cars the party will motor to Philadelphia for a view of the sesquicentennial celebrations. From there they will motor to Washington, where they will spend a few days; then to Delaware Water Gap for another few days, ending the vacation in Sullivan County, where they will be the guests of Mr. Hembdt's mother.

NEW CHOPPER FOR MEAT SHOP.

A meat chopper for the butcher shop which works faster, does not crush the meat into a pulp, is easier to clean, and is unbreakable, is a device recently offered to the trade by B. C. Holwick of Canton, O. It can also be used for preparing shop fats for rendering without the use of an extra knife or plate.

The new chopper is designed on a different plan from others in use. Instead of ridges on the inside of the cylinders, this one has a spiral-cut groove, against the faces and edges of which the scroll



of the feed-screw shears the meat into strips as it passes along, and before it reaches the knife, where it is cut as it is forced through the holes in the plate.

It is claimed that this shearing effect greatly increases the capacity and saves friction, by reducing the meat into smaller parts or strips, and cutting the stringy pieces before they reach the knife and plate, thus allowing it to pass through faster and without crushing it into a pulp. The fat and lean meat are more thoroughly mixed, making it look more palatable and attractive on the platter.

Actual tests are said to have demonstrated that by reason of this shearing effect, bringing strips or small pieces of meat to the knife and plate, it saves over one-third the cost for electric current.

The chopper contains less meat when a batch is through, it is easier to clean, it is self-sharpening and it will never break. These features should appeal to every meat man.

To prepare lard for rendering, remove the knife and plate and send the lard through. This supplies a long-felt want, as it eliminates the use of a three-blade knife and large hole plate.

PROVISION EXPORTER DIES.

John Thallon, senior director of John Thallon & Co., provisions exporters of 8 Broadway, died on July 7 in his seventy-ninth year at the home of a daughter in Rugby, England. He was making his annual trip to the British Isles.

Mr. Thallon came to this country from Scotland as a boy. His wife was a Brooklyn girl and for a time he lived in Brooklyn. Later he moved to Poughkeepsie. He founded his business over fifty years ago and opened a branch in Chicago when

that city became a centre of the packing industry.

Throughout his life Mr. Thallon made either one or two pilgrimages a year to the British Isles. He crossed the Atlantic more than 100 times. His daughters both lived abroad, and with his wife he visited them frequently. It was at the home of one that he died. Besides his wife and daughters he is survived by a brother, Professor Robert Thallon of Brooklyn.

The business of John Thallon & Co. will continue as usual under the direction of D. W. Frazier, one of the well-known men in the provision trade.

NEW YORK NEWS NOTES.

E. L. Yankee, in the office of the president of Wilson & Company, Chicago, was a visitor to New York this week.

J. C. Cronkhite, manager of H. C. Derby Company, has been confined to his home, having sustained a sprained ankle.

C. H. Kane, construction department, and R. V. Reid, of Swift & Company's Chicago office, were in the city for a few days.

A. E. Hayes of Hatley Brothers, Chicago, with his family, stopped in New York on Monday on his way home from Cape Cod.

J. A. Grace, office manager in the New York headquarters of the Cudahy Packing Company, is spending a vacation in the Berkshires.

Miss Florence Drummond, secretary for the F. B. Cooper Company, left on Wednesday of this week for a vacation on Cape Cod, Mass.


A. Dawson, credit manager of the Jacob Dold Packing Company, Wallabout Market, Brooklyn, is leaving on Saturday for a few days' well-earned rest at Ocean Grove, N. J.

Al Frank, who is in charge of the pork department of W. H. Mowerson & Son, Inc., in West Washington Market, is back at work after a ten days' enforced absence due to a sprained back.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending July 3, 1926: Meat—Manhattan, 14 lbs.; Bronx, 1 lb.; total, 15 lbs. Fish—Manhattan, 29 lbs. Poultry and game—Manhattan, 131 lbs.

The seventh annual outing of the employees of the H. C. Derby Company took place on Sunday, July 11th. There was a breakfast and dinner at Beach Hill Inn, Rye, New York, and at least 300 were present, including officials of the company, friends in the trade and employees. These affairs have been very successful in the past and every effort was put forth to make this even better than the past.

E. F. McKenna, in the employment and welfare department of Joseph Stern & Sons and the New York Butchers' Dressed Meat Company, is enjoying the first week of his vacation under the branches of a spreading oak with two companions—a pipe and a book. It is said the second week will be spent in the Chicago Yards, where Mr. McKenna will learn how to ride a steer, so he will be in trim to take part in the rodeo next year.



The YORK full automatic self-contained refrigerating unit is designed to meet the requirements of the butcher and meat dealer.

It is the last word in mechanical refrigeration and can be relied upon to furnish constant dry cold to your storage boxes and counters.

We have just prepared our Bulletin 86, which fully describes this equipment. It's informative. Won't you let us send you a copy of this booklet? Just send in your name. There is no obligation.

YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.

H.C. BONACE & Co.
Inc

Operating 204 Meat Markets in Brooklyn and throughout Long Island, offers wonderful opportunities to live-wire men. Must understand meat merchandising.

Main Office:

Metropolitan and Flushing Aves.,
BROOKLYN, N. Y.

Increase Your Sausage Sales

by the use of

Perfection Sausage Molds

Sausage Mold Corporation, Inc.

918 E. Main St.

Louisville, Ky.

A. C. Wicke Mfg. Co.

Cold Storage Installations

of Every Description

Special attention given to cork and cement refrigerators
Reliable Butcher Fixtures and Supplies

NEW YORK CITY

Sale Rooms:
207 East 43rd St.

Main Office and Factory:
406 East 103rd St.
Phone Atwater 0880 for all Branches

Bronx Branch:
739 Brook Ave.

IMITATION MEATS

For window and counter display

All kinds
fresh
and
smoked
meats



perfect
in
every
detail

REPRODUCTIONS CO.
15 Walker St. New York, N. Y.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers

SPICES

Grinders

Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk	\$10.00@10.25
Cows, canners and cutters	3.25@ 4.50
Bulls	5.75@ 6.50

LIVE CALVES.

Calves, choice	15.00@15.50
Calves, culls, per 100 lbs.	8.50@10.00

LIVE SHEEP AND LAMBS.

Lambs, top	\$15.50@15.75
Sheep, bulk	5.00@ 7.00

LIVE HOGS.

Hogs, heavy	13.50@13.80
Hogs, medium	14.50@15.00
Hogs, 160 lbs.	15.00@15.25
Hogs, 140 lbs.	15.00@15.25
Pigs, under 80 pounds	15.50@15.60
Roughs	11.25@11.50
Good Roughs	11.75@12.00

DRESSED HOGS.

Hogs, heavy	@22½
Hogs, 180 lbs.	@26
Hogs, 160 lbs.	@23½
Pigs, 80 lbs.	@24½
Pigs, under 140 lbs.	@23½

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @19
Choice, native, light	18 @19
Native, common to fair	16½@17½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	16 @17
Native choice yearlings, 400@600 lbs.	16½@18½
Western steers, 600@800 lbs.	15 @16
Texas steers, 400@600 lbs.	11 @14
Good to choice heifers	15½@16½
Good to choice cows	13 @14½
Common to fair cows	11 @13
Fresh bologna bulls	10½@12

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	23 @24
No. 2 ribs	18 @20	20 @22
No. 3 ribs	@16	18 @19
No. 1 loins	20 @30	28 @30
No. 2 loins	25 @27	25 @27
No. 3 loins	22 @24	23 @24
No. 1 hinds and ribs	20½@24	20 @24
No. 2 hinds and ribs	19½@20½	19 @19½
No. 3 hinds and ribs	19½@20	18 @18½
No. 1 rounds	@18	17 @18
No. 2 rounds	@16	17 @18
No. 3 rounds	@14	@16
No. 1 chucks	12 @13	13 @14
No. 2 chucks	11 @12	12 @13
No. 3 chucks	9 @10	@11
Bolognas	@ 6	12 @13
Rolls, reg., 6@8 lbs. avg.	22 @23	@23
Rolls, reg., 4@6 lbs. avg.	17 @18	@18
Tenderloins, 4@6 lbs. avg.	60 @70	@70
Tenderloins, 5@6 lbs. avg.	60 @90	@90
Shoulder clods	10 @11	@11

DRESSED CALVES.

Prime	21 @23
Choice	19 @20
Good	16 @18
Medium	13 @15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	27 @30
Good lambs	25 @26
Lambs, poor grade	23 @26
Sheep, choice	16 @19
Sheep, medium to good	14 @15
Sheep, culls	11 @12

SMOKED MEATS.

Hams, 8@10 lbs. avg.	35 @36
Hams, 10@12 lbs. avg.	34 @35
Hams, 12@14 lbs. avg.	33 @34
Picnics, 6@8 lbs. avg.	23 @24
Picnics, 4@6 lbs. avg.	22 @23
Rollettes, 6@8 lbs. avg.	24 @25
Beef, tongue, light	25 @27
Beef, tongue, heavy	28 @30
Bacon, boneless, Western	32 @33
Bacon, boneless, city	29 @30
Pickled bellies, 10@12 lbs. avg.	23 @24

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	29 @30
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	35 @40
Shoulders, city, 10@12 lbs. avg.	22 @23
Shoulders, Western, 10@12 lbs. avg.	21 @22
Butts, boneless, Western	31 @32
Butts, regular, Western	25 @26
Hams, city, fresh, 6@10 lbs. avg.	31 @32
Hams, Western, fresh, 10@12 lbs. avg.	30 @31
Picnic hams, Western, fresh, 6@8 lbs. avg.	20 @21
Pork trimmings, extra lean	25 @26
Pork trimmings, regular 50% lean	15 @16
Spare ribs, fresh	15 @16
Leaf lard, raw	16 @17

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@28c	a pound
Fresh steer tongues, 1 c. trim'd	@38c	a pound
Sweetbreads, beef	@65c	a pound
Sweetbreads, veal	@1.00	a pair
Beef kidneys	@15c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@18c	a pound
Oxtails	@11c	a pound
Hearts, beef	@10c	a pound
Beef hanging tenders	@20c	a pound
Lamb fries	@10c	a pair

RUTCHERS' FAT.

Shop fat	@ 2½
Breast fat	@ 4
Edible suet	@ 6
Cond. suet	@ 4½
Bones	@20

SPICES.

	Whole.	Ground
Pepper, white	37 40	
Pepper, black	27 50	
Pepper, Cayenne	12 19	
Pepper, red	21	
Allspice	17 20	
Cinnamon	13 16	
Coriander	6 9	
Cloves	26 31	
Ginger	20	
Mace	1.15 1.25	
Nutmeg	52	

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 nn
Prime No. 1 Veals	1.18	2.00	2.05	2.25	3.00
Prime No. 2 Veals	1.18	1.80	1.80	2.00	2.75
Buttermilk No. 1	1.15	1.05	1.70	1.90	...
Buttermilk No. 2	1.15	1.45	1.45	1.65	...
Branded grubby	1.10	1.05	1.05	1.25	1.55
Number 3

CURING MATERIALS.

	In lots of less than 25 bbls.	Ribs, per lb.	Phi. Bags
Double refined saltpetre, granulated	6½c	6½c	
Double refined saltpetre, small crystal	7½c	7½c	
Double refined large crystal saltpetre	8½c	8½c	
Double refined nitrate soda, granulated	4½c	4c	
In 25 barrel lots			
Double refined saltpetre, granulated	6½c	6c	
Double refined saltpetre, small crystal	7½c	7½c	
Double refined saltpetre, large crystal	8½c	8c	
Double refined nitrate soda, granulated	4c	3½c	
Carload lots:			
Double refined saltpetre, granulated	6c	5½c	
Double refined nitrate soda, granulated	3½c	3½c	

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	30 @33	
Western, 55 to 59 lbs. to dozen, lb.	29 @32	
Western, 43 to 47 lbs. to dozen, lb.	27 @28	
Western, 30 to 42 lbs. to dozen, lb.	23 @27	
Western, 30 to 35 lbs. to dozen, lb.	24 @26	
Fowls—fresh—dry packed—prime to fcy—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	@34	
Western, 55 to 59 lbs. to dozen, lb.	@33	

Western, 43 to 47 lbs. to dozen, lb.	29 @30
Western, 36 to 42 lbs. to dozen, lb.	28 @29
Western, 30 to 35 lbs. to dozen, lb.	27 @28

Fowls—frozen—dry packed—prime to fcy—12 to box:		
Western, 60 to 65 lbs., lb.	32 @33	
Western, 55 to 59 lbs., lb.	30 @31	
Western, 43 to 47 lbs., lb.	28 @29	
Western, 30 to 35 lbs., lb.	26 @27	

Ducks—		
Long Islands, No. 1, bbls.	@26	

Squabs—		
Prime, white, per lb.	55 @ 60	
Prime, dark, per dozen	2.50 @3.00	

LIVE POULTRY.

Fowls, colored, per lb., via express	28 @29
Ducks, Long Island spring, via express	@27
Geese, Swan, via freight or express	@13
Pigeons, per pair, via freight or express	@25
Guinea, per pair, via freight or express	@1.00

BUTTER.

Creamery, extras (92 score)	@40
Creamery firsts (90 to 91 score)	38½@39½
Creamery, seconds	34½@35½
Creamery, lower grades	33½@34

EGGS.

Extras, per dozen	33 @35
Extra firsts	31 @32
Firsts	29 @30½
Checks	23 @26½

FERTILIZER MATERIALS.

BAIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@2.40
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@2.50
Blood, dried, 15-16% per unit	@4.00
Fish scrap, dried 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	3.80@ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.00@ 10c
Fish scrap, acidulated, 6% ammonia, 8% A. P. A., f.o.b. fish factory	3.50@ 50c
Soda Nitrate, in bags, 100 lbs. spot	@2.33
Tankage, ground, 10% ammonia, 16% B. P. L. bulk	4.25@ 10c
Tankage, unground, 9@10% ammonia	3.50@ 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@33.00
Bone meal, raw, 4½ and 50 bags, per ton	@38.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.60

Potash.

Manure salt, 20% bulk, per ton	@11.00
Kalbit, 12.4% bulk, per ton	@ 5.00
Muriate in bags, basis 80%, per ton	@32.50
Sulphate in bags, basis 80%, per ton	@43.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending July 15, 1926:

	July	9	10	12	13	14	15
Chicago	38½	38½	38½	37½	38	38½	38½
New York	40	40½	40½	40	40	40	40
Boston	40½	40½	41	40½	40½	40½	40½
Philadelphia	41	41½	41½	41	41	41	41

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

39 39 —38½ 38½ 38½ 38½—

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1—1926.	1925.
Chicago	55,496	50,094	68,329	1,868,737	1,951,780
New York	72,745	70,673	68,077	2,006,285	1,868,417
Boston	29,445	31,814	33,228	707,824	676,619
Philadelphia	22,318	21,305	18,537	619,066	533,788

Total 180,004 174,756 188,171 5,201,906 5,930,004

Cold storage movement (lbs.):

	In July 15.	Out July 15.	On hand July 16.	Same week last year.
Chicago	397,956	8,439	24,887,105	21,683,105
New York	387,084	18,826	16,945,119	11,052,780
Boston	204,874	26,028	9,685,254	8,911,004
Philadelphia	64,683	28,748	5,838,678	4,448,654
Total	1,115,197	82,641	57,356,156	46,095,543

1926.

9 @30
8 @29
7 @28
2 to box:
2 @33
0 @31
8 @29
3 @27

@20

55@ 60
1.50@3.00

8 @29
@27
@13
@25
@1.00

@40
3½ @39½
4½ @35½
3½ @34

3 @35
1 @32
0 @30½
3 @26½

S.

@2.40
@2.50
@4.00

3.80& 10c
4.00& 10c
3.50& 50c
@2.33

4.25& 10c
3.50& 10c

@33.00
@28.00
@ 9.00

@11.00
@ 8.00
@32.50
@43.00

TS.

letter at
philadel-
1926:

15
38¼
40
½ 40½
41

h cen-
o.
½ 38½—
) :

Jan. 1—
1925.
1,051,780
1,868,417
676,619
533,788
5,030,604

Same
week day
last year.
1,083,105
1,052,780
8,311,004
4,448,654
6,095,543